FRUIT and FLOWER MISSION

COOK BOOK

Choice
RECIPES

BY MEMBERS OF THE

FRUIT AND FLOWER
MISSION

LOWMAN & HANFORD COMPANY
PUBLISHERS
SEATTLE, WASHINGTON

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RECIPE
FOR A HAPPY DAY

Take a little dash of water cold,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in morning air.
Add to your meal some merriment,
And thought for kith and kin,
And then, as a prime ingredient,
A plenty of work thrown in.
Flavor it all with essence of love,
And a little dash of play;
Let a nice old book and a glance above
Complete the well-spent day.

—Good Health.

Foreword

The Seattle Fruit and Flower Mission is an organization of women, all volunteer workers, which gives dietary aid to those who are ill or undernourished, irrespective of race or creed.

Incorporated in 1907, it has steadily grown until the demand for special diet is in danger of exceeding the supply; therefore, this book has been published, hoping it will meet with favor and bring new friends to the Mission.

To those whose burden the Fruit and Flower Mission has assumed, to those it has been privileged to serve, to those receiving its ministrations that have brought health to their bodies, peace to their minds and comfort to their souls, this book is lovingly dedicated.

Appetizers, Canapes, Sandwiches

"If nature did not give you
That which is yours by right,
Just nibble at these dainties
To give you appetite."

APPETIZERS are made from foods that have a distinct flavor, and appetite-whetting quality. Pickled or salted foods, acid fruits, raw oysters and clams, grapefruit, melons and fruit cocktails, canapes and small salads may all be included in the list of appetizers.

The appetizer should be on the table when the meal is announced. The portion served to each person should be small, as the purpose is to whet the appetite but not to satisfy it.

Canapes are made by cutting bread in very thin slices, and cutting slices in strips or circular pieces. The bread is then toasted and buttered, or fried until brown in deep fat, and covered with a mixture of fish, eggs, meat or cheese. Canapes are served either hot or cold and may be used as a first course at a dinner or luncheon.

Bread used for sandwiches cuts better when a day old. Cut as thin as possible and remove crust. Butter if used is better creamed. Spread on the bread before cutting from the loaf. Sandwiches may be made several hours before serving time and kept fresh by covering closely with a napkin wrung as dry as possible out of hot water, and keeping in a cool place.

Appetizers

1. Wrap very thinly sliced bacon around stuffed olive; stick toothpick through to hold; broil until bacon is crisp; serve warm, leaving in toothpick.

2. Cut celery in three and one-half inch pieces, curl ends. Spread uncurled portion with caviar.

3. Work one tablespoon butter until creamy, add two tablespoons Roquefort cheese and blend thoroughly; season highly with salt and paprika. Serve this mixture on two or three-inch pieces of celery.

4. Above mixture also tasty spread on potato chips.

5. Cut smoked salmon in very thin slices, crosswise of fish; shape into funnels and fill with caviar to which a few drops of lemon juice have been added. Place on oblong piece of bread (2½ inches by 1 inch) toasted on one side.

6. Cut pieces of bread 3 inches long by 1 inch wide, toast on one side. On untoasted side place whole sardine, cover with thin slice of American cheese; put on broiler under heat until cheese melts. Serve warm.

7. Shrimps may be used as above on circular pieces of bread.

8. Cut bread in thin slices. Cut in circular and crescent-shaped pieces and toast on one side. Spread with cottage cheese to which has been added very finely chopped garlic.

9. Small pickled onions may be used as appetizers and when put in a small glass dish, placed in center of a platter of canapes, are very attractive.

10. Toast on one side circular pieces of bread (2½ inches in diameter). Work 2 tablespoons butter until creamy, add teaspoon chutney, spread on untoasted side. Garnish with fillets of anchovies.

—Mrs. Elam M. Hack.

Hot Cheese Canape

Spread circular pieces of toasted bread with French mustard. Cover with a thick layer of grated cheese seasoned with salt and cayenne. Place in hot oven until cheese is melted. Serve at once.

—Mrs. Philip Jennings.

Shrimp Canape

Cover circular pieces of toasted bread with mayonnaise. On this a slice of tomato slightly smaller than the toasted bread. Place a bit of mayonnaise in center of tomato. On top place half a dozen shrimps. Over all sprinkle hard-boiled egg run through a ricer.

—Mrs. Frank A. Plumer.

Crab Canape

Chop crab meat fine. Mix with an equal quantity of yolks of hard boiled eggs run through ricer. Moisten with highly seasoned mayonnaise and spread on circular pieces of bread which have been fried in butter. Put a bit of mayonnaise in center. Cover with a dash of paprika and garnish with rings cut from the whites of hard boiled eggs.

—Mrs. J. T. O. Bryan.

Peach Canape

Cut circular pieces of sponge cake and fry in butter until brown. Place on this one-half of a canned peach, cover with a sauce made of a little melted butter, powdered sugar, lemon juice and a dash of nutmeg grated.

—Mrs. Frank A. Plumer.

Summer Canape

Place a slice of canned pineapple on a bed of crisp lettuce. On this place a slightly smaller circular slice of watermelon, on this a still smaller circle of either cantaloupe or casaba melon. Place Maraschino cherry in center and over all French dressing.

—Mrs. F. M. Slack.

Caviar Canape

8 circles of bread
8 slices of tomato
1 can caviar
4 hard-boiled eggs
mayonnaise

Fry circles of bread in butter till light brown. Spread with caviar, on top place slice of tomato, then ½ egg, cut sidewise. Over all pour mayonnaise thinned with cream, and serve on lettuce for first course.

—Mrs. A. E. Goodwin.

Sardine Canape

Fry circular pieces of bread in butter till light brown. Remove bones from sardines, and rub to a paste with butter. Season with Worcestershire sauce and a few grains of cayenne pepper. Spread toast with paste, place an olive stuffed with the mixture in the center, and around each piece put a border of finely chopped hard-boiled eggs.

—Mrs. Don Palmer.

Anchovy Canape

Cut bread in 1/3 inch slices and cut in crescent shapes. Saute in butter. Spread with anchovy paste and sprinkle half with chopped whites of hard-boiled eggs and half with yolks put through sieve. Garnish with water cress.

—Mrs. Don Palmer.

Tomato Canape

Cut bread 1/3 inch thick and in circles. Dip in melted butter and brown delicately under gas flame. Peel and remove centers from small tomatoes and invert and drain for one hour. Fill with caviar seasoned with lemon juice and paprika. Invert on toast and mask with mayonnaise stiffened with gelatine.

—Mrs. Don Palmer.

Avocado Canape

Toast thinly sliced bread a nice brown, spread with avocado pulp which has been mashed with lemon juice, cover with cottage cheese, add shreds of canned pineapple and serve warm.

—Mrs. M. C. Dahlhjelm.

Mushroom and Ham Canape

Saute rounds or oblongs of bread on one side only. Spread the untoasted side with deviled ham mixture made by combining one medium can of deviled ham with two tablespoons of chopped pickle. Garnish the top with either fresh or canned mushrooms which have been sauted in fat for about five minutes. This filling spreads about twelve.

—Mrs. M. C. Dahlhjelm.

Cheese Crisps

Cut fresh bread in thin slices, removing crusts; then butter. Melt a little cream cheese which has been grated and mixed with salt and paprika. Spread on the slices of bread. Roll the slice of bread with the cheese in, and crisp in hot oven for 15 or 20 minutes.

—Mrs. O. A. Kjos.

Cheese Appetizer

Fry rounds of bread in butter, spread with anchovy paste. On top place slice of tomato and chopped mushrooms. If fresh mushrooms are used, they must be fried in butter until tender. Over all pour a little of cheese mixture made of 1 pimento cheese, ½ cup grated American cheese, 1 raw egg yolk thinned out with cream and melted butter. Place in oven. Watch closely and serve hot. —*Mrs. Theresa Capell.*

Oyster-Walnut Canape

Make paste of pickled English walnuts and spread on round of bread fried in butter. On top, place 6 Olympia oysters and cover with cheese mixture given above. Put in oven until hot.
—*Mrs. Theresa Capell.*

Sardine Appetizer

Rounds of toast fried in butter and spread with prepared mustard. Two pieces of broiled bacon are laid on toast then a slice of bread and butter pickle, a broken-up, boned sardine and over all a mixture of pimento and grated American cheese, a raw egg yolk cream and melted butter. Place in oven and serve hot.
—*Mrs. Theresa Capell.*

Pineapple Canape

Fry circles of bread in butter and put on lettuce leaf. On top, place a small slice of pineapple, then a large tablespoon of cottage or cream cheese mixed with Bar-le-Duc. Over all pour mayonnaise thinned with whipped cream. —*Mrs. E. S. Goodwin.*

Toasted Tomato Canape

Slice tomato thin. Take slices of bread and cut size of tomato, and butter. Mix pimento cheese with mayonnaise until creamy; spread on top of tomato. Place tomato on bread and toast in oven. Serve hot. —*Mrs. Lee Root.*

Hors d'Oeuvres

For tomato rings, toast bread rounds about 2½ inches in diameter on one side only. Spread the untoasted side with curried butter made by creaming butter and curry powder together in the proportion of 1 teaspoon of curry powder to 4 tablespoons of butter. Marinate thin slices of tomato in French dressing for 2 hours and then place one slice on each bread round. Sprinkle the tomato slices with minced parsley and place a ball of pate de foie gras in the center of each. —*Mrs. M. C. Dahlhjelm.*

Avocado Cocktail

Avocado balls and cantaloupe balls set in a cool place, covered with orange and lime juice for an hour or so. Lift out carefully to chilled glasses. —*Mrs. M. C. Dahlhjelm.*

Richer Avocado Cocktail

½ cup thousand island dressing
½ cup whipping cream

Mix before serving and pour over avocado cut in small pieces.

—*Mrs. M. C. Dahlhjelm.*

Avocado Cocktail

½ cup mayonnaise
1 orange (juice)
½ lemon (juice)
¼ cup chili or cocktail sauce
½ teaspoon finely chopped onion
1 hard-boiled egg, chopped fine
salt and tabasco, if liked

Serve ice cold over diced avocado which have been chilled. Avocados may be mixed with orange, grapefruit or tomatoes and served on lettuce with mayonnaise dressing.

—*Mrs. E. S. Goodwin.*

Tomato Ice Cocktail

Season 1 pint tomato juice highly with salt, sugar and pepper. Churn in ice cream freezer until mushy. Add 1/3 cup mayonnaise and ½ cup whipped cream and 1 teaspoon gelatine soaked in 1 tablespoon milk and melted over hot water. Put in refrigerator until set. Marinate diced avocado in French dressing; mix with grapefruit. Serve in cocktail glasses with spoonful of tomato on top.

—*Mrs. Theresa Capell.*

Mint Cocktail

Cut pineapple or grapefruit and two oranges. Add 1 pound after dinner mints. Let stand for one hour, then serve with cracked ice.

—*Mrs. Wm. A. Eastman.*

Strawberry and Pineapple Cocktail

Peel fresh pineapple and take out eyes and core. Dice and add sugar. Let stand in icebox several hours. At serving time, add cut-up strawberries and little lemon juice.

—*Mrs. E. S. Goodwin.*

Oyster Cocktail

(Two dozen Olympia oysters to each cocktail.)

Sauce for six persons as follows:

1 cup best catsup
2 tablespoons tarragon vinegar
1 pinch paprika
few dashes tabasco sauce
few dashes Worcestershire sauce
pinch sugar
salt to taste
1 teaspoon grated horseradish

Green peppers may be cut fine and added, but this is not necessary.

—*Mrs. F. C. Kapp.*

Individual Oyster Cocktail

1 teaspoon tomato bouillon
1 teaspoon lemon juice
1 teaspoon catsup
½ teaspoon vinegar
4 drops tabasco sauce
½ teaspoon horseradish

Mix all together, add ten oysters and let stand a few minutes before serving in chilled glasses. This serves one person.

—*Mrs. Don Palmer.*

Scallop Cocktail

1 teaspoon salt
¼ teaspoon pepper
1 teaspoon chopped parsley
1 teaspoon chives, chopped fine
½ teaspoon chopped shallot
½ teaspoon olive oil
10 drops tabasco sauce
1½ teaspoons Worcestershire sauce
½ teaspoon dry mustard
2 tablespoons vinegar
8 tablespoons tomato catsup
1 teaspoon horseradish
1 pint scallops

Mix ingredients, except scallops. Cook scallops five minutes, drain, chill and cut in halves. Add to sauce and serve in cocktail glasses. This recipe serves six people. —*Mrs. Don Palmer.*

Crab Cocktail

2 tablespoons chopped green pepper
2 tablespoons chopped celery
2 tablespoons chopped ripe olives
1 can crab or 1 fresh one
1 teacup chili sauce
2 tablespoons catsup
2 tablespoons mayonnaise
1 teaspoon Worcestershire sauce
¼ teaspoon horseradish
½ teaspoon mustard
2 tablespoons lemon juice

Put crab in cocktail glasses. Mix all the ingredients together and pour over. Serve with heated crackers.

—*Mrs. E. S. Goodwin.*

Crab Cocktail

1 pint mayonnaise
1/8 pint tomato catsup
3 tablespoons chili sauce
3 tablespoons vinegar
salt
½ teaspoon paprika
1 teaspoon finely chopped pimento
1 teaspoon blanched green pepper
celery
green olives, chopped

Mix well and chill. Add to crab just before serving. Garnish with minced parsley and sliced pimolas. Serves twelve.

—*Mrs. William Harold Fix.*

Oyster Cocktail

Remove all shells from Olympia oysters. Pour following sauce over oysters and serve in cocktail glasses.

- ½ cup catsup
- ½ cup chili sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- dash of cayenne
- 1 lemon (juice)
- 1 tablespoon chopped green pepper

—*Mrs. E. S. Goodwin.*

Melon Cocktail

Cut balls of watermelon, casaba and cantaloupe with a French cutter. Serve in glasses with a sprinkling of powdered sugar, Maraschino or sherry substitute. Also good with ice-cold ginger ale poured over just before serving.

—*Mrs. E. S. Goodwin.*

Fruit Cocktail

Any fruit may be used, but a combination of grapefruit, orange, and skinned white grapes is delicious. A little currant jelly whipped into juice or a teaspoon of strawberry preserves added to each glass adds variety and flavor.

—*Mrs. E. S. Goodwin.*

Fruit Cocktail

- 1 cup pineapple, diced
- 1 cup pears
- 1 cup orange cut in cubes
- 1 bottle of Maraschino cherries

Mix the small fruit and chill. Serve in cocktail glasses with about 2 tablespoons fruit juice over each dish. Garnish with Maraschino cherries.

—*Caroline Mantor.*

Tomato Cocktail

Peel, chill and dice tomatoes. Fill cocktail glasses, pour over a Thousand Island dressing and serve with heated crackers.

—*Mrs. E. S. Goodwin.*

Open Face Sandwiches

Open face sandwiches are usually served at afternoon teas and receptions and are attractive as well as delicious. Cut one-fourth inch slices of bread in circular pieces, spread with butter, then with mayonnaise. Place on these some of the following combinations.

1. A slice of cucumber, with slice of stuffed olive in center, twelve strips of pimento, from center to edge like spokes of wheel.

2. Slice of cucumber, with slices of green stuffed olives around a slice of ripe stuffed olive in center.

3. Spread with pimento cheese mixed with chopped ripe olives, a bit of pimento cheese in center with six strips of the whites of hard-boiled egg rotating from center.

4. Slice of cucumber with slice of stuffed olive in center, circles made with strips of pimento around edge.

5. Cover with hard-boiled egg run through ricer. Slice of ripe olive in center. Four pimento strips rotating from center.

6. Slice of tomato with strips of pimento, green and ripe olives.

7. Slice of tomato, with sprig of parsley in center.

8. Slice of hard-boiled egg, slice of ripe olive in center, strips of ripe olives and pimento alternating.

9. Pimento cheese mixed with chopped ripe olives. Slice of stuffed olive in center. Alternate strips of green olive and whites of egg, rotating from center. —*Mrs. Frank A. Plumer.*

Sandwich Fillings

1. Mix raisins with peanut butter and spread between thinly sliced whole wheat bread.

2. Chop two hard-boiled eggs, add two tablespoons chopped olives or olive butter, bind with mayonnaise.

3. Cut fresh shrimps fine, add an equal amount finely cut celery, mix with mayonnaise.

4. One-fourth cup butter, 1 pimento. Cream butter, remove seeds from pimento and force through wire strainer. Stir the pulp into the creamed butter until thoroughly mixed. Spread between thin slices of white bread.

5. Mash sufficient sardines, mix with a liberal amount of lemon juice, spread on white bread.

6. Mix a pimento cheese with cream until light and fluffy. Add about 1 teaspoon of finely chopped onion. Spread thickly between fingers of bread, toast lightly.

7. Mix equal portions of chopped ripe olives and walnuts. Moisten with mayonnaise and spread on either whole wheat or white bread.

8. Toasted Sardine Sandwich: Toast small round slices of bread and spread with butter. On one slice arrange boned sardines, cover with a thin slice of tomato and sprinkle with salt, cayenne and grated cheese. Cover with another round of toast.

Sandwich Filling

Veal and Egg Filling: Chop cold veal and hard-boiled eggs very fine. Season with salt and pepper and a little butter. Boiled ham may be used in place of veal.

—Mrs. W. L. Pigott.

Sandwich Filling

2 slices of pimentos
1 cup walnuts
1 jar McLaren's cheese (small size)
3 boiled eggs
small bottle stuffed olives

Chop.

—Mrs. A. H. MacDonald.

Sandwich Filling

12 chopped walnuts or pecans
12 finely chopped olives
1 cup celery, chopped fine
1 Bluhills green chili cheese

Mix thoroughly.

—Mrs. Chas. Winders.

Date Bread Sandwiches

1 cup sugar
1 tablespoon butter
1 egg
1 cup boiling water
1¾ cups flour
1 cup dates
1 cup nuts
1 teaspoon soda
vanilla

Put soda and boiling water over dates and let cool. Bake 1 hour in moderate oven. Cut when cool.

—Mrs. Croxton Rion.

Date Sandwiches

One cup dates; 1 cup nuts; ½ cup whipped cream; a little mayonnaise and salt.

—Mrs. Lee Root.

Stuffed Olive Sandwiches

One large bottle stuffed olives; ½ pound bacon; 1 cup mayonnaise with 1 tablespoon chili sauce added to it. Fry bacon until crisp, and put through meat grinder with olives. Add mayonnaise.

—Mrs. Lee Root.

Veal Loaf Sandwiches

Veal loaf
India relish
mayonnaise
hard-boiled eggs

Mince eggs and mix well with veal loaf, India relish and mayonnaise. Spread thin slices of fresh bread with softened butter, then sandwich mixture and roll.

—Mrs. E. S. Goodwin.

Ribbon Sandwiches

Butter one side of 5 slices of bread and put filling on the other side, except on the outside slices. Put slices on top of each other and slice through.

Filling No. 1: Cheese and pimentoes mixed with salad dressing.

Filling No. 2: Olives and nuts mixed with salad dressing.

Ribbon Sandwiches

Have two-thirds as many graham bread slices as white. Spread with softened butter, then with a cheese mixture made as follows: Three cream cheeses, one small can pimentoes, chopped fine, mayonnaise to make smooth, to which a little Worcestershire sauce has been added. Pile five slices together, three white, two graham, press together and slice through.

—Mrs. E. S. Goodwin.

Cheese Straws

½ cup butter
2 cups flour
2 level teaspoons baking powder
1 level teaspoon salt
¼ teaspoon red pepper
1 egg
½ cup milk (scant)
¾ cup cheese (grated) and packed down

Cream butter, add egg, milk, cheese and last flour with the salt, pepper and baking powder in it. Roll in ¼ inch thickness and cut into straws. Bake in a moderate oven.

—Mrs. Sidney E. Goodwin.

Toasted Cheese Sandwiches

Toast rounds of bread on one side only. Butter untoasted side and spread with pimento cheese. Dot with bacon (strips about ¼ inch wide). Place on broiler which is hot enough to crisp bacon. Serve hot. *—Mrs. W. O. Copps.*

Puffs

Bring 1 cup water and ½ cup butter to the boiling point. Sift into this mixture 1 cup flour. Beat vigorously until mixture cleaves from the side of pan. Turn into a bowl, cool slightly, and beat in, one at a time, three large or four small eggs. Add

1 teaspoon paprika. For small puffs, bake about thirty minutes, dropping teaspoonfuls on buttered pan. Be sure the inside is well cooked.

Cheese Custard Filling for Puffs

Melt 3 tablespoons butter, add 3 tablespoons flour, blend well, add 1¼ cups milk, stir until smooth and creamy, add ½ teaspoon salt, ½ teaspoon paprika, 2 well beaten egg yolks, ¾ cup grated cheese. —*Phoebe Peabody.*

Desirable Puff Filling

Puffs may be slit and filled with chicken salad, fruit salad, creamed chicken or creamed tuna fish.

Sandwich Loaf

Loaf of sandwich bread cut lengthwise into six strips. Prepare five different sandwich fillings as sardine, pimento cheese, veal loaf, cottage cheese, nut and olive, and egg or any other combinations liked. Butter strips and spread strip with a filling. Add second strip and spread, continue till all strips are used. Cover top with mayonnaise and garnish with cucumber, peppers, tomatoes. To serve: Slice into one inch pieces and put a spoonful of mayonnaise on top. May be used for luncheon or tea.

—*Mrs. Charlton Hall.*

Hot Spanish Sandwich

Take rather thin slices of stale bread, cut off crusts and butter one piece and put a little mustard on the other and put a slice of boiled ham between, dip this into an egg which has been beaten up with one tablespoon of milk and a little salt and pepper and fry in butter and serve at once.

—*Mazie O'N. Wortham.*

Lemon Butter

5 eggs well beaten	1¼ cups sugar
¾ cup butter	grated rind and juice of 4 lemons

Cream butter and sugar, add well beaten eggs and lemon. Cook in double boiler until thick, stiring constantly. Cool. It is delicious served with hot toast, English muffins or tea sandwiches.

—*Mrs. Sidney E. Goodwin.*

Cheese Spread for Sandwiches

1 large tin evaporated milk
1 tin of pimentos, chopped
1 pound cheese

Heat with milk enough to melt the cheese, then add pimentos. This will keep indefinitely in a refrigerator.

—Mrs. John E. Denney.

Thousand Island Appetizer

1 pint Thousand Island dressing
1 tablespoon gelatine

Soak gelatine in ¼ cup milk. Melt over hot water and add to Thousand Island dressing. Use ring or individual molds. If ring mold is used, fill center with shrimp or crab legs that have been marinated in French dressing. If individual molds have been used, place on top of layer of shrimp or crab legs. Garnish with quartered tomatoes and slices of hard-boiled egg.

—Mrs. Theresa Capell.

Ring Candiddy

Cream together 1 tablespoon butter and 2 tablespoons of flour, add while stirring ½ cup cream, 1 cup tomato juice, 1 cup grated cheese. When smooth, add 1 beaten egg and salt and pepper to taste. Serve on wafers. *—Mrs. John Argue.*

Soups

"For soup is but the first of those delights which go to make the coming bill of fare."

IN SMALL families where there are few left overs, fresh meat must be bought for the making of soup stock, but large families need seldom buy fresh meat provided all left overs are properly cared for. Many things can go into the soup kettle that would otherwise be wasted. Trimmings, bones, scraps from roasts or steaks, the ham bone, the bared carcass of the turkey, and the few spoonfuls of vegetables so often left and thrown away, can all do their part in the making of a good rich soup. Any lean piece of meat not more than half bone will make good soup, but the best proportion is two-thirds lean meat to one-third bone and fat.

The meat furnishes the soluble albuminoids or muscle-making food and extracts rich in mineral salts. The bones yield gelatine and mineral matter. Always make meat soups with cold water to which salt has been added and gradually heat to boiling point and let simmer. Cut meat from bone and into inch cubes. Put all in kettle, one pint of water to every pound of meat, and one teaspoon salt to every quart of water. Simmer gently 5 or 6 hours, add vegetables and spices the last hour of cooking.

One carrot, one parsnip, one turnip, one onion, 2 cloves, a bay leaf, six stalks of celery, a sprig of parsley, a sprig of marjoram, 2 sprigs thyme and one tablespoon salt, is enough for 2½ quarts of soup. Strain and set away to cool. A cake of fat will form on stock when cold, and can be easily removed.

Cream soups are made by adding a thin white sauce to vegetable purees or water in which vegetables have been boiled.

Purees are made by boiling vegetables in water until soft and rubbing through a sieve.

Caramel is good for soup coloring. Melt one cup of granulated sugar in a sauce pan and stir until very dark brown. Add gradually one cup of water, stir and boil until thick and smooth. Browned flour should always be on hand to use for thickening soups. Prepare by putting a little dry flour in the oven on a dripping pan. Stir it occasionally and cook until a light brown.

Soup Stock

1 beef shank
1 veal knuckle
1 small piece of liver
2 carrots
2 turnips
celery
1 parsnip
small amount cabbage

Cover meat with cold water, let cook until scum arises, skim, add vegetables and boil about four hours or until meat leaves bone. Strain when cold, take off fat. —*Mrs. W. R. Dainton.*

Soup Stock

1 piece marrow bone
1 veal shank
small piece liver
1 large onion
1 large carrot
1 celery stalk—roots and top
6 cloves
1 teaspoon pepper corns
2 bay leaves
parsley

Put all together in stock kettle. Cover with cold water. Add salt to taste and simmer for several hours. Strain, skim off fat when cold. To this may be added noodles, rice or vegetables, and will keep nicely for several days.

—*Mrs. E. S. Goodwin.*

Split Pea Soup

A small beef bone; a small veal bone; ¼ lb. salt pork; good sized onion; 1 cup split peas. Put all in kettle of cold water; boil until meat is all off bones; strain and serve.

—*Mrs. Helen R. Holt.*

Split Pea Soup

One pint split peas; 2 medium sized onions; a few sprigs of parsley; small piece of salt pork; soak peas over night (wash and look them over first). Then cook in same water in which they have soaked and add about a qt. of hot water. When they boil up, skim and add pork, onion and parsley; season well and cook 3 or 4 hours or more. Add more hot water, if necessary, also some milk. —*Mrs. S. H. Kelleran.*

Split Pea Soup

1 cup split peas
1 small onion minced
1 tablespoon butter
1 tablespoon flour
milk
seasoning

Wash 1 cup split peas, add 2 quarts cold water and boil till peas can be put through puree sieve. Add more cold water if necessary. Proceed as for any cream soups by frying onion in butter slowly for 10 minutes, add flour, milk and puree. Cream soups should be the consistency of cream.

—*Mrs. E. S. Goodwin.*

Dutch Pea Soup

2 lbs. (whole) dried peas
½ lb. (end) breakfast bacon
1 small soup bone (a leg of pork or mutton or shin of beef with not much meat)
3 medium-sized onions
4 medium-sized potatoes

Soak peas 12 to 24 hours. Boil slowly all day with bacon and bone, adding onion and potatoes a little later. Strain through coarse sieve. Must cook 5 or 6 hours. Season with salt and pepper and cook to a slightly thickened consistency. Serve with dash of paprika and a slice of lemon (if liked). This is very good and serves 12 or more.

—Mrs. A. V. Vanderspek.

Corn Soup

1 can corn
1 quart milk
3 tablespoons butter
3 tablespoons flour
1 minced onion
2 yolks of egg
½ cup cream

Mash contents of can of corn fine as possible, place in double boiler with a quart of milk and cook one-half hour. Place in saucepan, butter and onion, cook slowly for ten minutes, add flour. Cook until frothy. Add salt and pepper, and stir into corn and milk. Cook 10 minutes more and rub through puree sieve. Beat well the yolks of two eggs, add ½ cup cream, pour into soup. Cook one minute, stirring meanwhile, and serve promptly with croutons or pop corn.

—Mrs. E. S. Goodwin.

Cream of Corn Soup

1 can corn
1 quart of milk
salt, pepper
butter

Put one can corn with 1 quart milk in double boiler and allow to simmer two hours. Put through sieve, reheat and add salt, pepper and butter to taste.

—Mrs. E. B. Oliver.

Corn Chowder

One pound fresh salt pork diced. Brown in frying pan, remove pork and in fat brown delicately 2 diced onions, 2 diced potatoes. When potatoes are done, but before cooking to pieces add 1 qt. milk, 1 can corn, seasoning. Minced clams may be substituted for corn.

—Dora Hoyt.

Corn Chowder

1 ½-inch cube fat salt pork
1 sliced onion
4 cups potatoes, cut in ¼-inch slices
1 can corn
4 cups scalded milk
salt and pepper
3 tablespoons butter
8 crackers

Cut pork in small pieces and fry out; add onion, cook five minutes, add potatoes and 2 cups boiling water and cook until potatoes are soft. Add corn and milk and heat to boiling point. Season, add butter and split crackers.

Corn Chowder

½ can corn
1 large slice salt pork
1 onion, sliced
1 large potato, sliced

Brown salt pork and onion in bottom large kettle. Add rest of ingredients, cover with water or milk and let simmer three hours.

—Mrs. Tom Mesdag.

Clear Soup

Four or 5 lbs. soup bone; cover with plenty cold water (so more water will not be needed); bring slowly to boiling point; skim often. Now add ½ tablespoon salt, 2 carrots, 2 parsnips, 1 medium onion, a little pepper. Let cook slowly five or six hours; strain through wire soup strainer.

—Mrs. E. Swensen.

Vegetable Soup

Cook 2 carrots, 1 parsnip, celery, 1 small onion, 1 cauliflower, some asparagus. Clean and cut vegetables in pieces. Boil in salted water until tender. Now take 1 tablespoon butter and 1 tablespoon flour. Melt butter, stir in flour until smooth. Add hot soup very slowly and let come to boiling point. Beat separately the yolks of 2 eggs and beat very carefully in hot soup; must not let cook. Now add well cooked vegetables to soup and serve. Very delicious if directions are carefully followed. Will serve six persons.

—Mrs. E. Swensen.

Emergency Soup

Dissolve six beef cubes in three cups of boiling water. Add three tablespoons of milk one and one-half tablespoons of flour to make a thin, smooth paste. Add to first mixture stirring constantly until boiling point is reached. Let boil three minutes then add three-quarters teaspoon salt, a few grains of pepper and cayenne. Add three-quarters of a cup of cream.

—Mrs. Philip Jennings.

Tomato Soup

1 medium sized onion (minced)
1 large tablespoon butter
1 large tablespoon flour
1 quart can tomatoes
1 quart hot water
bay leaf

Fry onion in butter till light brown. Add flour, then tomatoes, water and bay leaf. Cook for 20 minutes. Strain, season with salt, and serve with croutons (little squares of toasted bread). Will serve six.

—Mrs. E. S. Goodwin.

Tomato Soup

Strain 1 can of tomatoes; add 1 cup water. Season with a small piece of butter and salt and pepper to taste. Let come to a boil. Just before sending to the table drop into each cup cheese balls prepared as follows: 2 tablespoons whipped cream, 4 tablespoons grated sharp cheese. Mix well together and put on ice until chilled. Mould into small balls.

—Mrs. C. A. Kinnear.

Cream of Tomato Soup

½ can tomatoes
1 small onion
4 cups milk
¼ teaspoon soda
4 tablespoons flour
2 tablespoons butter
salt and pepper
1 teaspoon sugar

Cook the tomatoes and sugar 20 minutes. Add soda and rub through sieve. Scald the milk with the sliced onion and thicken with the flour mixed with a little cold milk. Cook 20 minutes. Add tomato mixture and serve at once.

—Mrs. M. P. Moody.

Cream of Lima Bean Soup

1 cup Lima beans
6 cups water
1 cup milk
onion
carrot
butter and flour

Soak beans over night. Drain and cook until soft and rub through a sieve. Slice onion and carrot and cook in a little butter 15 minutes. Remove vegetables, add 2 tablespoons flour and stir into the soup. Add milk, season to taste and serve.

—Mrs. Frank A. Plumer.

Thick Bean Soup

1 can beans with or without tomato sauce
equal quantity water
1 strip salt pork
1 onion

Boil one-half hour. Strain, season with salt and pepper, and thicken before serving. *—Mrs. Tom Mesdag.*

Bean and Cabbage Soup

1 cup white beans
2 qts. cold water
pork shoulder
1 lb. stew beef
1 beef bone
1 qt. cabbage
½ cup onion
½ cup carrot
1 tablespoon salt
1 teaspoon parsley
¼ teaspoon pepper

Soak beans in water to cover over night. Drain and cover with cold water, bring slowly to the boiling point. Drain and rinse with cold water. Put in a large kettle with 2 qts. cold water, the pork, beef, cabbage cut into pieces, and the other ingredients. Bring to boil and cook slowly five or six hours or in fireless cooker all day or over night. Remove bone from pork and cool. Remove fat from soup and reheat.

—Mrs. Russell Hayes.

Cream of Celery Soup

3 cups celery (cut in pieces)
2½ cups milk
½ small onion
3 tablespoons butter
2 tablespoons flour

Cook celery in 1 cup boiling water until soft, then rub through a sieve. Scald the milk with the onion, remove onion and add milk to celery. Thicken with the flour and butter cooked together. Season with salt and pepper. Use the outer and tougher stalks of celery.

—Mrs. Frank A. Plumer.

Cream of Spinach Soup

Cream of spinach soup may be the happy ending for a cup of greens left from dinner. Chop spinach fine and heat in double boiler with 2 cups thin white sauce well seasoned. When hot, serve with grated hard-cooked egg over top of each serving.

—Mrs. Russell Hayes.

Onion and Potato Soup

Boil onions and potatoes until soft and press through colander. Add equal quantity of milk, good lump of butter, pepper and salt. Thicken a little.

—Mrs. R. K. Wylie.

Onion Soup

Heat 1 qt. milk in double boiler with 1 sliced onion. Strain and return to the fire and add 1 tablespoon butter, 1 tablespoon flour, salt and pepper. Cream together. Take off the fire and stir in briskly 3 tablespoons grated cheese and 3 well-beaten eggs.

Cream of Onion Soup

Cut up in wafer thin slices half a dozen medium sized onions. Chop fine ¾ pound of fat salt pork. Fry pork in deep kettle until all the fat is out. Then add onions and fry until onions have almost vanished. Set the pot away from the fire and add a layer of very thinly sliced potatoes. Dredge with flour, pepper and salt, then another layer of potatoes, and so on until there are four layers. Fill up with water an inch above the last layer and boil slowly three-quarters hour, then add two cups cream and serve. When soup is done the potatoes will have disappeared.

—Mrs. Edwin Selvin.

Onion Soup (Joe Tilden's)

4 large onions cut up
6 ounces butter
salt, cayenne, stock and milk
yolks 4 eggs
¼ loaf French bread, cut in very thin slices and dried.
2 tablespoons grated Parmesan cheese

Slowly stew the onions in the butter for 1 hour, stirring frequently and being careful not to brown. Add salt, pepper, cayenne (pinch), stock and cook one hour; add 1/3 as much milk as stock. Have in tureen the bread and cheese. Beat up the eggs and mix with them a ladleful of soup. Pour this over the bread, cover close for 5 minutes, add rest of soup and serve at once.

—Mrs. E. S. Goodwin.

Potato Soup

3 tablespoons rice
1 medium potato
1 tablespoon onion juice
½ tablespoon flour (thickening)

Put on to cook in a quart of water. When vegetables are soft, add pint of milk, and season with pepper, salt and butter.

—Mrs. Charles C. Finn.

Potato Cream Soup

1 quart raw potatoes diced
1 quart milk
½ teaspoon pepper
3 tablespoons butter
1 large tablespoon salt
3 tablespoons flour
2 large tablespoons minced onions
3 teaspoons minced parsley

Boil potatoes, onions and seasoning in enough water to cover until soft. Press through sieve. Keep hot. Work flour and butter together until smooth, then add; stirring until thick. Add one quart hot milk. Let simmer for a few minutes; sprinkle with parsley.

—Mrs. Alexander Meister.

Mushroom Soup

One-half pound fresh mushrooms. Put through grinder and season well. Fry for 15 minutes in plenty of butter. Put in hot stock made by cooking 2 lbs. round steak cut in cubes, seasoning and onions. Then add 3 cups cream; let cook a few minutes. When serving add small amount of whipped cream and chopped parsley.

—Mrs. A. N. Lindsay.

Creamed Mushroom Soup

1 can of imported French button mushrooms chopped fine
milk
large piece of butter
salt and pepper

Take the mushroom can and measure out two cans of milk. Add butter, salt, pepper and mushrooms. Bring all to a boil, and if desired thicken a very little. Serve with croutons.

—Mrs. Russell Hayes.

Cream of Asparagus Soup

Cut off the tough ends of a bunch of asparagus. Cover with 2 quarts water and simmer gently one hour. Put 2 tablespoons butter in pan to melt. Add 2 tablespoons flour and when well blended add slowly 2 cups of milk, stirring constantly until it thickens. Add the asparagus water. Season with salt and pepper.

—Mrs. Edwin Selvin.

French Soup

2 tablespoons butter
1 tablespoon flour
1 small onion
2 cups tomatoes
1½ qts. beef stock
salt
pepper
celery salt

Cook butter, flour and onion chopped fine until flour is brown. Add tomatoes and cook ten minutes. Strain and add to stock. Season.

—Mrs. Russell Hayes.

Spanish Chowder

1 can tomatoes drained of some juice
1 can red kidney beans
1 lb. hamburg steak or any left over meat
1 chopped green pepper
1 chopped onion
salt and pepper to taste

Cook 5 or 10 minutes, serve hot.

Barley Soup

Wash 3 heaping tablespoons pearl barley and cook in soup stock two and one-half hours very slowly. Just before serving stir in the beaten yolk of 1 egg.

—Mrs. Ida L. Mead.

Turkish Soup

Cook one-fourth cup of rice in three cups brown soup stock until soft. Cook bit of bay leaf, two slices of onion, ten pepper corns, and one-fourth teaspoon celery salt with one and one-half cups stewed and strained tomatoes, thirty minutes. Combine mixtures, rub through sieve, and bind with two tablespoons butter and one and one-half tablespoons flour cooked together. Season with salt and pepper.

—Mrs. Philip Jennings.

Chicken Consomme

1 large chicken cut in pieces
1 onion
3 quarts of cold water
1 small stalk of celery
1 carrot, 1 turnip
salt and pepper

Put the chicken into the salt and water and let it simmer gently until the scum begins to rise. Then skim. Add the other ingredients. Boil gently for two hours, and serve with slices of toast. The chicken left over will serve to make croquettes or chicken salad.

—Mrs. Arthur Phinney.

Cream of Chicken Soup

1 chicken
1 onion
salt

Boil chicken, onion and salt in cold water till meat falls from the bones. Strain and set broth away to cool. Remove fat and add broth to thin cream sauce. Serve with croutons.

—Mrs. E. S. Goodwin.

Chicken Gumbo Soup

1½ pounds okra
4 big tomatoes
6 ears corn (when using corn scrape, do not cut)
1 bell pepper
½ cup rice
1 chicken (cooked and meat removed)

Put water well salted in kettle, then cut up your okra, pepper, tomatoes. Cook slowly three hours. Then add rice. One-half hour before serving add corn to chicken, also some of the broth, only be sure to remove fat first.

—Mrs. E. B. Oliver.

Chicken Gumbo Soup—Southern Style

1 large tablespoon butter
1 onion
1 tablespoon flour
1 quart can tomatoes
1 quart can okra
1 quart water
1 quart Eastern oysters
1 large chicken
salt and pepper
rice

Fry onion in butter until a light brown, then add one tablespoon of flour, tomatoes, okra and water. Set back to simmer slowly, cut up a chicken and fry a light brown. Add to gumbo and let cook until meat begins to fall off bones. About 10 minutes before serving add one quart of Eastern oysters and serve with a tablespoon of cooked rice for each plate.

—Mrs. Nellie Goodwin.

Cream of Chicken Soup

1 quart of chicken broth
½ cup of cream
1 pint of milk
salt and pepper to taste
2 yolks of eggs
whites of 2 eggs
2 tablespoons fine tapioca

Scald the broth; stir in tapioca and let cook over hot water (in double boiler) until transparent; add the milk scalded; remove from the fire and stir in the beaten yolks diluted with the cream; let thicken without boiling; then turn into the tureen, adding salt and pepper; arrange on the top the whites of the eggs beaten dry with a few grains of salt and poached by spoonfuls in hot water or milk, or serve in bouillon cups with a teaspoon of whipped cream on the top of each cup.

—Mrs. J. F. Tartar.

Left-Over Soup

Use bones and trimmings from roast beef, beefsteak, mutton chop bones and any cold vegetables. Cold cooked eggs, crusts of bread and gravies, if any. For 6 pounds of meat use 4 quarts of water. Add salt and pepper seasoning, ½ teaspoon celery and 1 clove and let simmer until meat falls from bones and the water is reduced about one-half. Strain and set away for stock.

—Mrs. M. P. Moody.

Veal Soup

Boil knuckle veal four hours in 3 qts. cold water and little salt. Strain meat out. Beat one egg yolk, add one cup cream and piece melted butter. Stir boiling broth into this and beat well before serving.

—Mrs. Tom Mesdag.

Scotch Soup

Make stock with 3 pounds beef soup bone, 1½ pounds mutton (neck), 2 onions, 2 carrots, 1 tablespoon salt and 4 quarts water. When meat is tender strain and add 1 cup pearl barley, 1 cup split peas, 1 can tomatoes (strained). Let simmer 4 hours. Skim and add 1 tablespoon sugar. Pepper and salt to taste. Add a dash of cayenne and 3 tablespoons corn starch dissolved in a little water. This makes a large quantity. Very tasty.

—Mrs. Sidney E. Goodwin.

Mutton Broth

3 lbs. mutton
2 quarts cold water
1 teaspoon salt
few grains pepper
¼ cup barley

Wash barley and soak over night. Wipe meat, remove skin and fat and cut in pieces. Put in kettle with bones and seasoning and cold water. Bring to boiling point and simmer until meat is tender. Strain, cool, remove fat. Reheat and add barley and cook until barley is tender.

—Mrs. Walter H. Valentine.

Lamb Broth With Barley

1/3 cup barley
1/4 cup each, carrots, onions, celery
lamb broth, 2 qts.

Soak barley in a cup or more cold water over night. In the morning add one qt. of boiling water and cook until done. ½ hour before dinner add ¼ cup each, carrots, onions and celery cut small and a tablespoon parsley. When cooked add 2 qts. lamb broth, salt and pepper.

Ox-Tail Soup

1 ox-tail
2 stalks celery
1 onion
1 carrot
2 tablespoons barley
1 cup tomatoes
1 tablespoon shortening

Slice onion, and fry in shortening. Carefully wash the joints of ox-tail, put in pan with the onion and brown on all sides. Turn the contents of frying pan into the soup kettle. Add tomatoes, the celery, carrot cut fine, barley, a bit of parsley, dash of cayenne, salt and pepper to taste. Cover with cold water and simmer gently until meat is ready to fall from bones. The soup may or may not be strained before serving.

—Mrs. Frank A. Plumer.

Ox-Tail Soup

6 ox-tails—scald and bring to boil
1 onion
1 celery head
5 carrots
2 parsnips
parsley chopped

Let boil slowly 8 or 9 hours.

—Mrs. Tom Mesdag.

Noodles for Soup

1 egg
1/8 teaspoon salt
¼ cup milk

Mix with flour as stiff and hard as possible and roll thinner than pie crust. Let it lie on the board and dry two or three hours, turning occasionally to prevent sticking. When ready to use, rub flour over the dough, fold once or twice and roll in a long narrow roll. Cut in ½ inch strips. While soup stock is boiling drop the noodles in gradually, stirring constantly. Cook ten minutes.

—Mrs. P. Jones.

Turkey Soup

Break carcass apart, remove all stuffing. Put in kettle with any meat that may have been left. Cover with cold water, add one or two stalks of celery and simmer two hours. Season with salt and pepper.

—Mrs. Edwin Selvin.

Clam Soup

One large can milk, 1 pint fresh milk. Chop fine six small green onions (including part of the tops of the onions); ½ small green pepper, ½ cup celery. Place milk in double boiler and allow to simmer until vegetables are tender. Add one can minced clams; a generous lump of butter. Salt to taste, and thicken slightly. Add ¼ teaspoon paprika.

—Mrs. C. L. Vickers.

Clam Nectar

One dozen razor clams chopped fine or one small can minced clams. Add salt, piece of green pepper chopped and one quart of water. Let boil 30 minutes, then strain and serve in bouillon cups. Put a spoonful of whipped cream in each cup.

—Mrs. M. P. Moody.

Oyster Stew

Thinly slice an onion and cook well in oyster liquor. Add ¼ teaspoon celery and some salt. While the liquor is boiling drop in the oysters and cook until well filled out and edges curl. Remove oysters, strain liquor, add 2 cups scalded milk to one pint of oysters. Pour over oysters, add lump of butter size of a walnut and serve.

—Mrs. Philip Jennings.

Cream of Peanut Soup

Dissolve 2 heaping tablespoons peanut butter in 1 cup hot water. When smooth, add 2 cups milk, pepper, salt and a little grated onion. Thicken slightly with corn starch.

—Mrs. R. K. Wylie.

Cream Cheese Soup

In double boiler heat slowly but do not scald 1 qt. milk, a blade of bay leaf and a small minced onion, 1 tablespoon minced carrot. Blend together in a sauce pan ¼ cup butter and 2 tablespoons flour. To this add hot milk gradually. Strain into double boiler and add ½ cup grated cheese. Stir well, season with salt and pepper and pour over beaten yolks of three eggs. Cook just long enough to thicken eggs. Beat well with beater until frothy.

—Mrs. H. C. Perkins.

Tomato Bouillon

Add 1 quart tomato juice to any good stock recipe. When ready to serve, add fresh or canned okra cut in small pieces.

—Mrs. Theresa Capell.

Swedish Fruit Soup

½ cup sago, or minute tapioca
½ cup sugar
4 cups water
2 cups prunes, sweetened and cooked
½ cup raisins
2 cups chopped apples
cinnamon and nutmeg to taste
a pinch of salt

Cook water and tapioca together until clear and mixture is thickened. Add the sugar, raisins, prunes, apples and spices. Cook until apples are tender, watching carefully to avoid scorching.

As a dessert this is delicious served ice cold with whipped cream. This can be varied in a number of ways, but the above is the staple recipe.

—Mrs. E. V. Soderquist.

Fish

"Master, I marvel how the fishes live in the sea?"
"Why, as we do on land, the great ones eat up the little ones."

In selecting fish be sure it is fresh and in the best of condition. The flesh must be hard and firm, the eyes bright, the gills red.

To clean a fish scrape with a dull knife from the tail toward the head. Head and tail may be left on according to the manner of cooking. Small fish to be served whole may have the entrails removed by opening back of the gills and cleaning out their contents. Larger fish are split half way down the belly and their insides scraped and washed out with salt water. If the fish is not to be used immediately sprinkle with salt and keep in a cool place. Left-over fish may be creamed, scalloped or be used in a salad.

TO BOIL FISH—

Fish for boiling should be cleaned and tied in a piece of cheese cloth to prevent scum being deposited on fish. Cook in enough boiling water to cover, to which is added salt and lemon juice or vinegar. Lemon juice or vinegar keeps the flesh white.

TO BAKE FISH—

Clean, bake on greased pan. Strips of cotton cloth placed under fish will help lift it from pan.

TO FRY FISH—

Clean and wipe dry as possible, sprinkle with salt, dip in flour, crumbs or cornmeal, egg and crumbs again. Fry in fat or oil.

PLANKED FISH—

Clean and split, put skin side on an oak plank, sprinkle with salt and pepper and brush over with butter (allowing 1 tablespoon to a medium-sized fish). Bake 25 minutes in hot oven. Remove, garnish with mashed potatoes, outlining shape of fish. Bake until potatoes are well browned, when fish should be thoroughly cooked. Garnish with parsley and slices of lemon.

Baked Fish With Dressing

Select fresh, firm-fleshed fish, wash and wipe and pin oiled paper on tail. Dust inside with salt. Cut strips of bacon to lay on top to baste with, and fill with dressing made as follows:

1 cup bread crumbs
1/8 teaspoon pepper
1 teaspoon minced parsley
1 teaspoon capers
1/4 teaspoon salt
1 teaspoon onion juice
2 teaspoons chopped sweet pickles
or
1/4 cup melted butter

Stuff fish lightly, sew up, put slices of bacon on bottom of pan and add 1 cup of hot water. Bake in hot oven and baste often.

—*Mrs. Don H. Palmer.*

Baked Halibut With Tomato Sauce

Halibut
1 can tomatoes
1 cup water
1 slice onion
3 cloves
3 tablespoons butter
3 tablespoons flour
salt, pepper, a little sugar

Make sauce of above by cooking tomatoes in water for 20 minutes and seasoning. Melt butter, add flour and stir into tomato mixture. Put fish in greased baking pan and pour around sauce and bake 35 minutes, basting with sauce.

—*Mrs. Walter H. Valentine.*

Black Cod, Baked

Cut the cod into pieces for serving. Dip each piece in salty milk, then into dry bread crumbs. Put in buttered pan, then in hot oven for 20 minutes to brown. Serve with tartar sauce.

—*Catherine Howard.*

Baked Salmon

Wash salmon and place in a well greased baking pan. Sprinkle with salt and pepper and dust with flour. Add 1 cup water, 1/3 cup butter, and 1 or 2 slices of onion. Bake half an hour, basting often. Serve with white egg sauce. A little tomato catsup or spoonful of Worcestershire sauce added to the water is an addition.

—*Mrs. Frank A. Plumer.*

Fried Fish

Wipe halibut or salmon steaks dry. Sprinkle with salt and pepper. Dip in cornmeal, in beaten egg and cornmeal again. Fry slowly in deep cooking oil. Drain and serve with tomato catsup and sliced lemon.

—*Mrs. M. P. Moody.*

Boiled Salmon

2 lbs. salmon (one piece)
cream sauce
hard-boiled eggs
lemon juice
bay leaf
parsley

Put salmon in piece of cheesecloth and boil in water to which has been added lemon juice, bay leaf and parsley, for 30 minutes. Make cream sauce and add chopped hard-boiled eggs and lemon juice. Hollandaise sauce may also be used.

Salmon Loaf

1 cup salmon
½ cup bread crumbs
2 beaten eggs
1 teaspoon onion juice
1 cup white sauce
1 teaspoon lemon juice
salt and pepper to taste

Mix in order given. Put in baking dish greased with butter. Cover with bread crumbs. Dot with butter. Bake until firm in moderate oven.

—Mrs. Edwin Selvin.

Salmon Loaf

1 can salmon drained
2 eggs beaten separately
3 tablespoons bread crumbs
¼ cup milk
1 tablespoon butter

Stir milk into beaten yolks. Add bread crumbs, salmon and butter. Fold in beaten whites and bake 20 minutes in pan of hot water. Serve with following sauce:

1 tablespoon melted butter
1 small tablespoon flour
½ cup milk
½ cup water
salmon juice

Cook until thickened. Add salt to taste.

—Mrs. Reuben W. Jones.

Tuna Loaf

2 cups canned tuna fish
1 cup cold boiled rice
¾ cup milk
1 teaspoon salt
1 teaspoon paprika
few grains nutmeg
2 eggs
¼ cup dry bread crumbs
1 tablespoon butter
1½ cups medium thick white sauce
½ teaspoon lemon juice

Turn tuna into a strainer and pour cold water quickly through it. Mince it and mix it with the rice, one whole egg, and white of the other; add the seasoning and milk. Turn into a well-buttered loaf pan, cover with dry crumbs and dot over with butter. Bake at 400° F. for about one half hour. Serve with white sauce to which the other egg yolk and lemon juice have been added just before serving. Serves six.

—Adele Carlin Fix.

Halibut Loaf

2 lbs. halibut (put through meat grinder)
parsley
salt
paprika
2 cups cream
2 cups soft bread crumbs
2 tablespoons melted butter
3 egg whites (beaten stiff)

Put in loaf pan and bake ¾ hour.

Sauce

1 tablespoon butter
1 tablespoon flour
½ teaspoon salt
paprika

Let butter melt and add flour, then ½ cup warm milk. Stir while it thickens. Then beat 2 egg yolks in ⅛ cup cream and add slowly to first mixture. Shrimps may be added.

—Mrs. Croxton Rion.

Tuna Croquettes

Make a white sauce of 2 tablespoons each of flour and butter and 1½ cups of milk. Add a pound can of tuna fish flaked in small pieces and season to taste, spread out in a flat dish to cool, then make into croquettes. Roll in eggs and fine bread crumbs. Put in a greased pan. Bake in hot oven 15 minutes. Serve with tomato sauce or with peas.

Salmon or Any Cooked Fish Croquettes

Flake fish and add salt, pepper, a teaspoon tomato sauce and onion juice. Add one or two well beaten eggs and sufficient mashed potatoes to make firm. Roll about one tablespoon into ball and flatten with hand. Dip in egg then bread crumbs and fry golden brown.

—Mrs. R. K. Wylie.

Fish Croquettes

1 pt. cold flakes of fish
1 tablespoon flour
1 tablespoon butter
1 cup milk

Make sauce of butter, flour and milk, season with salt and pepper, put in cold fish and scald up. Then remove and stir into it the yolks of 2 eggs. Rub a deep plate with salad oil and pour the mixture in. Let get thoroughly cold, make into cork-shaped rolls. Roll in sifted bread crumbs, dip in beaten egg, then again in bread crumbs, and fry in smoking hot fat. Drain on brown paper. A teaspoon of onion chopped fine and fried in the butter before the sauce is made gives a nice flavor. A tablespoon of water may be added to one egg for dipping.

—Mrs. E. S. Goodwin.

Fish Croquettes

2 cups fish
1 cup bread crumbs
¾ cup milk
1 egg
1 tablespoon butter
½ teaspoon salt
1 pinch pepper

Simmer milk and bread crumbs until soft, add fish, heat thoroughly, stir in beaten eggs, add butter. Let cool, shape into croquettes; cover with egg and crumbs and fry in hot fat.

—Mrs. Frank D. Plumb.

Scalloped Fish

Any remnants of cold baked or boiled fish may be separated from bones and flaked. Put in baking dish in alternate layers, using cracker crumbs and cream sauce. Cover with cracker crumbs, dot with butter and bake until brown.

—Mrs. Frank A. Plumer.

Salmon Patties

One can salmon, 4 eggs, 2 tablespoons thick sweet cream, ½ teaspoon salt, pinch of pepper, 4 tablespoons cold water, sifted bread crumbs, 2 cups white sauce, ½ cup finely cut celery, 8 slices toast.

Flake the salmon and add 2 eggs slightly beaten, the cream, salt and pepper. Mix and shape in small flat cakes. Coat with 2 eggs beaten with 2 tablespoons of cold water, cover with sifted bread crumbs. Saute in butter until well browned on both sides. Serve each cake on a slice of hot toast and cover with white sauce to which celery has been added. This amount serves 8 persons.

—Grand Prize Recipe, Associated Salmon Packers.

Fish Pudding

2 tablespoons butter
3 tablespoons flour
2½ cups milk
2 cups chopped fish (boiled)
3 eggs
little salt, sugar, pepper

Melt butter; stir in flour until smooth, add milk and stir until smooth; let cook for 10 minutes. Take off stove and let cool. Mix with beaten yolks, add fish and spice. Lastly, fold in whites beaten stiff. Butter baking pan and add pudding. Place in pan hot water and bake one hour. Serve with melted butter.

—Mrs. E. Swensen.

Flaked Fish

Line a buttered baking dish with flaked cod or halibut. Sprinkle with salt and pepper. Cover with oysters (first dipped in melted butter, seasoned with onion juice, lemon juice, a little cayenne pepper, and then in cracked meal) Add two tablespoons of oyster liquor and a little milk. Repeat and cover with cracker crumbs and bits of butter. Bake twenty minutes in a hot oven. Serve with Hollandaise sauce.

—Mrs. Alexander Meister.

Fish a la Creme

- 1½ cups cold flaked fish (halibut preferred)
- 1 cup white sauce
- 1 bay leaf
- 1 sprig of parsley
- 1 small piece of onion
- salt and pepper
- ½ cup of buttered crumbs (cracker or bread)

Cook minced bay leaf, parsley, onion, salt, and pepper in cream sauce. Place fish in layers in bake dish, then layer of white sauce and so on. Place buttered crumbs on top and brown in moderate oven about 20 to 30 minutes. This is a very delicious dish. It can be baked in ramekins for luncheon. Crab may be substituted for fish.

—Mrs. Sidney E. Goodwin.

Baked Fish With Cream Sauce

Three pounds of fresh salmon or white fish or two cans of salmon boned and shredded. Make cream sauce of 2 tablespoons of butter, 2 tablespoons of flour, and 1 pint of heated milk. Add yolks of 2 eggs (beaten) to sauce after removing from fire. Season to taste. Small onion may be added to sauce if desired. Add layer of fish then sauce, another layer of fish, then sauce, another layer of fish, then sauce. Cover with crumbs and bake in pan of hot water.

—Mrs. I. L. Neill.

Steamed Salmon Pudding

- 2 lbs. pink salmon
- 2 boiled potatoes
- 1 egg
- 1 cup of milk
- salt, pepper and onion

Grind salmon (raw) 8 times, with potato, and a small piece of onion, add milk a little at a time, pound it good, then add egg well beaten, salt and pepper. Steam 1 hour in small cans and slice, serve with cream sauce and hard-boiled eggs sprinkled on top.

—Mrs. Frank Siebert.

Salmon Souffle

2 level tablespoons butter
2 level tablespoons flour
salt to taste
¼ teaspoon paprika
1 pt. milk
1 cup stale bread crumbs
1 teaspoon lemon juice
1 teaspoon onion juice
1 teaspoon chopped parsley
1 lb. cooked salmon
3 eggs

Prepare a sauce with butter, flour, seasoning and milk. Add the bread crumbs, yolks of eggs well beaten, the onion and the lemon juices; parsley and salmon rubbed fine with a silver fork or wooden spoon, then fold in the whites of the eggs beaten dry. Turn the mixture into a buttered baking dish. Bake in a dish or receptacle of hot water for about 25 minutes. Serve as soon as taken from the oven, either with, or without a sauce. If a sauce is desired, a Hollandaise is best. *—Mrs. Alexander Meister.*

Creamed Salmon

1 cup cold cooked or canned salmon
½ cup white sauce

Remove skin and bone from salmon, shred and add 1 teaspoon lemon juice to white sauce. Serve hot on toast.

White Sauce

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
1 cup hot milk
⅛ teaspoon pepper

Melt the butter in sauce pan. Remove from fire and mix with flour. Cook until it bubbles, then add 2/3 of the hot milk at once and the rest gradually and boil, stirring constantly until mixture thickens. Season and serve hot. Sliced hard cooked eggs and peas may be added to the salmon if desired.

—Mrs. C. H. Black, Jr.

Escalloped Halibut or Black Cod

2 cups cold boiled or baked fish
½ cup fine bread crumbs
1 teaspoon onion juice
1½ teaspoons chopped parsley
1 cup white sauce (1¼ cup milk 1 large tablespoon flour, ½ tablespoon butter)
salt, cayenne

Flake fish, removing bone and skin. Make the white sauce, mix one-half the sauce with fish, one tablespoon of parsley, onion juice, salt, cayenne. Butter shallow pudding dish, put in fish, cover with remainder of sauce, sprinkle with bread crumbs, parsley and butter scattered on crumbs. Put dish in pan of boiling water and cook in quick oven 20 minutes. Serves six.

—Mrs. O. B. Pershing.

Halibut en Casserole

Wash and drain the halibut steaks, put in a well-buttered baking pan and sprinkle with salt and black pepper, then put a large tomato, which has been peeled and cut in halves, on top. Then put some chopped onion on each slice and on top of that plenty of chopped, sweet, green pepper, sprinkle some salt on the vegetables and put several big lumps of butter on top of the latter. Bake about ½ hour in a medium hot oven. If desired the fish can be basted.

—Mrs. Peter Mogensen.

Baked Cream Halibut

1 lb. halibut
2 cups milk
2 eggs
2 thin slices of onion
1 tablespoon flour
butter size of walnut
salt and paprika

After the halibut has been boiled and allowed to get cold, break in small pieces and put in baking dish. Make a white sauce of the milk and butter and flour in which cook the slices of onion. Season with salt and paprika, when cold add the eggs well beaten, pour sauce over the fish, sprinkle with bread crumbs and bake in moderate oven one-half hour. (Will serve three.)

—J. M. C.

Devilled Halibut

Shred ½ lb. cold, boiled halibut. Put ½ cup milk on to boil. Mix 1 tablespoon flour with cold milk, work smooth, add this to the boiling milk and also ½ tablespoon butter. Stir and cook about 2 minutes. Take from fire, add the halibut, the yolks of 2 hard-boiled eggs, mashed fine, ½ tablespoon chopped parsley, salt and cayenne pepper. Fill baking dish or clam shells with the above mixture, brush on top with beaten egg, cover with bread crumbs and put in quick oven to brown.

—Mrs. Herman C. Joy.

Halibut Fillets

1½ lbs. halibut
¼ cup melted butter
2 tablespoons lemon juice
1 teaspoon onion juice
salt and pepper

Divide fish in four fillets. Melt butter and add seasoning. Dip fillet in butter mixture. Put in pan, dredge with flour and bake 15 minutes in hot oven

—Mrs. E. S. Goodwin.

Salmon Mousse (12 people)

Two pounds fresh salmon. Scrape to a pulp with sharp knife.

1½ teaspoons salt and a little pepper.

Rub in one-half cup flour with wooden potato masher. Do not get too thick. Use cold bowl and material. Stir into this one quart heavy cream little at a time. Add beaten whites three eggs. Put on ice in greased mold till ready to cook. Steam 40 to 50 minutes and serve hot with sauce.

Sauce

One yolk and three whole eggs beaten; ¼ cup butter, melted; juice 1½ lemons to thin. Cook in double boiler.

—Mrs. Tom Mesdag.

Salmon Mold

1 envelope gelatine
2 tablespoons cold water
1 can salmon
1 scant teaspoon salt
1 teaspoon mustard
2 yolks eggs
¾ cup milk
2 tablespoons vinegar

Soak gelatine in water 5 minutes. Mix egg yolks with dry ingredients, add butter, milk and vinegar. Cook over boiling water till mixture thickens. Add gelatine and shredded salmon and turn into mold. Garnish with olives and cucumbers.

—Mrs. A. W. Anderson.

Salmon in Cucumber Aspic

4 cucumbers
1 onion
1 quart water
1½ teaspoons salt
½ teaspoon white pepper
2 tablespoons gelatine in ½ cup cold water
1 cup salmon, flaked

Peel and slice cucumbers and onion, add salt, pepper and water and simmer an hour. Strain and pour over gelatine which has been softened in ½ cup water. Cool until it begins to stiffen, then add salmon and turn into individual molds. Garnish with cucumber and radish roses.

—Mrs. A. N. Lindsay.

Norway Salmon

Line a buttered vegetable dish with rice cooked as follows:

Cook one cup rice in salted boiling water. Drain and steam until dry and tender. Then add three tablespoons melted butter, one teaspoon onion juice, one teaspoon curry powder. Line dish or mold about one inch deep with rice and fill center with salmon seasoned with salt, pepper, nutmeg and lemon juice. Cover rice and steam one hour. Serve with white sauce or egg sauce.

—Mrs. Don H. Palmer.

Salmon in Ramekins

1 large can salmon
1 cup bread crumbs
1 green pepper chopped
grated cheese
½ cup mushrooms (chopped)
1 cup cream sauce

Drain liquor from salmon, free the fish from skin and bone. Mix with above ingredients. Fill buttered ramekins, sprinkle grated cheese on top and bake 15 minutes in hot oven.

—Mrs. Frank A. Plumer.

Kippered Salmon

Make a cream sauce and add salmon picked in pieces. Heat and serve with corn bread or hot biscuits.

—Mrs. Ida L. Mead.

Codfish Balls

1 pint codfish flaked
1 quart raw potatoes
2 eggs (well beaten)
1 tablespoon butter
pepper
salt

Soak fish over night, drain, add potatoes and cook till potatoes are done. Mash, add butter and eggs, pepper and salt, and drop by spoonful into deep fat. Fry till brown.

—Mrs. E. S. Goodwin.

Salt Mackerel

Soak fish in water over night. Remove, drain, put in buttered dripping pan, sprinkle with salt and pepper and melted butter Bake 25 minutes in hot oven.

Cream Finnan Haddie with Green Peppers

2 cups cream sauce
1 green pepper
1 cup finnan haddie, flaked

Shred pepper, boil until tender and drain. Add pepper and finnan haddie to cream sauce and serve hot on toast.

—Mrs. E. S. Goodwin.

Scalloped Oysters

One pint cracker crumbs, one pint oysters. Butter a deep dish, cover with crumbs, pour on some oyster liquor, and a layer of oysters. More crumbs and oysters till all used, sprinkling each layer with butter, pepper and salt. Beat one egg with sufficient milk to moisten all well, and pour over the oysters. Bake in moderate oven thirty minutes or more.

—Sara S. Williams.

Oyster Pan Roast

(For one portion)

First wash oysters thoroughly and put on fire and bring to a boil in their own liquor. Reserve one tablespoon of this liquor for each portion. Four tablespoons tomato catsup; 1 piece butter the size of an egg; salt and black pepper to taste. Bring all to a boil and serve on stale bread toasted. (About a quarter pint solid meat Olympia oysters is called one portion.)

—Jessie Kelly Bratnober.

Pan Roast Oysters

1 cup catsup	salt
1 inch slice of butter off lb. brick	paprika
mustard	1 teaspoon Worcestershire sauce

Heat all of above and thicken with 1 teaspoon flour. Add 1 pint oysters. Put on back of stove to plump oysters. Serve on toast or crackers. Serves four people.

—Miss Constance Wilcox.

Oyster Omelet

1 cup Olympia oysters	½ cup croutons
1½ cups cream sauce	3 slices bacon

Make 3-egg omelet, add together oysters, cream sauce, croutons and bacon. Pour half of creamed oysters on omelet and fold. When done pour remaining half around omelet.

—Mrs. J. M. Root.

Oysters in Blanket

Wrap large oysters in thin slices of bacon (rind removed) and fasten bacon with toothpick. Broil till bacon is crisp. Drain off fat and serve very hot.

—Mrs. Sidney E. Goodwin.

Oyster Patties

Make a rich puff paste, roll out and cut in 4-inch squares. Moisten edges by dipping fingers in beaten egg white or water. Put some of the following creamed oysters on half the square and fold over either straight or three-cornered. Press the edges firmly together and bake.

Filling

Make a rich thick cream sauce in double boiler, season with salt and pepper and add drained oysters. Cook ten or fifteen minutes. When cold put in pastry and bake. Serve either hot or cold.

—Mrs. A. E. Goodwin.

Shrimps Creole

1 can shrimps
3-lb. can tomatoes
1 teaspoon chopped parsley
1 bay leaf
1 chopped green pepper
1 clove garlic
2 large onions
1 tablespoon butter

Slice onions and garlic and brown slightly in butter. Add pepper and bay leaf, parsley and tomato (use only half juice in can). Simmer until well cooked. Saute shrimps in a little butter. Add to mixture and cook 15 minutes.

—Mrs. Charles C. Finn.

Shrimp Cutlets

Mince 2 cups shrimps; ¼ cup melted butter, add ½ cup flour to make paste. Add 1 cup cream or milk and cook until smooth. Add shrimps, 3 egg yolks, ½ teaspoon salt, pepper and nutmeg to taste. Mix well. When cold shape into cutlets. Add 2 tablespoons water to one egg white. Beat well. Dip, then into cracker crumbs and fry in plenty of fat. Serve with Hollandaise sauce. (Serves six.)

—Mrs. E. M. Brown.

Curried Shrimp and Rice

3 tablespoons butter
2 tablespoons flour
2 teaspoons curry powder
1 teaspoon salt
¼ teaspoon pepper
2 cups milk
2 cups shrimp
1 small onion

Mince onion and saute in butter until tender. Add flour and milk, stir until smooth, add seasonings and shrimp. Serve with border of rice.

—Mrs. Russell Hays.

Escalloped Clams

2 cans minced clams
1 beaten egg
1 lemon, juice only
1 can corn
½ cup milk
salt and pepper

Alternate above mixture with bread crumbs in baking dish. Put pieces of butter on top and bake one hour.

—Mrs. G. E. M. Pratt.

Clam Fritters

1 pint clams
2 eggs
6 rolled crackers
salt and pepper
paprika
½ teaspoon baking powder

Beat together and drop by spoonfuls into fat, not necessarily deep fat.

—Mrs. W. E. Hartley.

Clam Fluff

Drain the liquor from a can of minced clams. Into a casserole put a layer of crackers broken in large pieces; then a layer of clams, salt, pepper and butter, and so on until dish is full. Pour over liquor and fill dish almost to top with milk. Then put a layer of rolled cracker crumbs and plenty of butter. Bake in moderate oven one hour.

—Mrs. Frank A. Plumer.

Clam Chowder

2 medium sized onions
¼ lb. salt pork
25 freshly opened clams
3 or 4 white potatoes, diced
½ can tomatoes
salt, pepper, celery salt and cayenne
3 quarts cold water
hard tack

Fry together onions and salt pork (diced). When slightly browned put these in your chowder kettle and add the clam liquor. Skim carefully. Then put in potatoes, tomatoes, seasonings and cold water. Simmer for three or four hours and add chopped clams and some bits of hard tack.

—Mrs. J. H. Goodwin.

Devilled Crab

1 cup crab meat
1 tablespoon butter
1 tablespoon flour
½ cup milk or cream
½ teaspoon salt
1 saltspoon pepper
1 tablespoon lemon juice
season with small ½ teaspoon mustard

Marinate crab with lemon juice and let stand one-half hour. Melt butter in sauce pan, add flour and rub together, add milk or cream and stir constantly until it boils, add salt, pepper and mustard and then add crab meat. Butter scallop shells or baking dish and fill with crab mixture. Cover top with grated bread crumbs which have been moistened with melted butter. Brown in hot oven. This recipe doubled will make six good servings.

—Mrs. F. C. Cover.

Creamed Crab and Baked Tomato

2 crabs
6 large tomatoes
white sauce

Scald tomatoes, remove skins. Cut a slice off each tomato and insert a little butter, salt and pepper. Bake until tender.

Make white sauce, put in shredded crab meat and cook in double boiler for a few minutes. To make light and fluffy two beaten eggs may be added just before serving. Six servings.

—Mrs. George Heiser.

Crab and Mushrooms

2 cups diced, boiled lobster or crab
1 cup mushrooms, broken into pieces
½ small onion, sliced
1 tablespoon green peppers, minced
1 tablespoon parsley, minced
1 tablespoon pimento cut into small pieces
3 tablespoons butter
2 tablespoons flour
½ teaspoon salt
dash of nutmeg
2 egg yolks beaten
2½ cups milk

Melt butter in double boiler, add the onion, pepper, parsley, pimentos and mushrooms. Stir and cook all together for ten minutes. Add flour, mixing thoroughly. Add two cups milk slowly into mixture, reserving ½ cup. Add crab and cook ten minutes longer. Just before serving add the remaining ½ cup milk to egg yolks and pour into the crab and cook 5 minutes longer. Serve in pattie cases. Will serve six or eight people.

—Mrs. H. C. Perkins.

Crab Au Gratin

1 lb. crab meat
1 pint milk
1 large tablespoon flour
butter size of egg
2 tablespoons sherry or substitute
1 pimento shredded
2 egg yolks
salt, pepper and paprika

Make a thick cream sauce of butter, flour, milk, salt and pepper. After it is well cooked add crab meat, then add the beaten egg yolks, then sherry. Just heat through. Put in buttered ramekin shells and grate a bit of cheese on top and brown in oven. This will serve six people.

—Mrs. Walter Wand.

Crab Cutlets

1 cup crab meat
2 tablespoons butter
½ cup milk
8 heaping tablespoons fine stale bread crumbs
1 teaspoon lemon juice
2 tablespoons flour
1 tablespoon cream
1 egg
salt, pepper and paprika

Melt butter, blend with flour, add milk. Boil 3 minutes, add cream, lemon juice, seasoning. Mix thoroughly, add crab meat, cool. Shape the cutlets, roll in egg and crumbs and fry a light brown. Serve hot.

—Mrs. A. W. Sargent.

Crab Cream

1 cup chopped crab meat
1 tablespoon butter
1 tablespoon flour
1 teaspoon salt
½ teaspoon paprika
few drops onion juice
2 egg yolks
1/3 cup milk
1/3 cup heavy cream (whipped)
white of one egg beaten stiff

Make cream sauce of butter, flour and milk. Take from fire. Add egg yolks beaten, seasoning and crab meat. Fold in white of egg and bake in timbale cups ¾ full set in pan of hot water, until firm.

—*Mrs. E. S. Goodwin.*

Devilled Crab

2 cups crab meat
1 tablespoon flour
1 tablespoon butter
1½ cups milk
2 tablespoons green peppers
4 tablespoons bread crumbs
½ teaspoon Worcestershire sauce
juice of ½ lemon
salt and pepper

Make cream sauce, add seasonings, bread crumbs and crab meat. Put in moulds, cover with buttered crumbs, and bake till crumbs are brown.

—*Mrs. E. S. Goodwin.*

Crab Creole with Browned Rice

Put ½ cup olive oil in frying pan and when hot add 2 tablespoons each of chopped onion, celery and green pepper. Cook until soft and add 2 tablespoons flour and stir and cook for a few seconds. Then add 1 can strained tomatoes or 2 small cans tomato soup. Stir and boil until slightly thick and then season to taste with Worcestershire sauce, paprika, salt, a little sugar, chili powder and any preferred seasoning, such as garlic, bay leaves, etc., may be added. This sauce may be made in advance, and when ready to serve heat and add 1 pound (about 2 cups) crab meat and 1 cup sliced, stuffed olives. Serve over browned rice as follows:

Wash and let drain dry 1 cup rice. Heat about ¼ cup olive oil (bacon grease may be used) in an iron frying pan until it smokes, then add the washed rice and stir until it browns, cover with boiling water, add 1 teaspoon salt and cover and cook until tender. Add more water from time to time if necessary.

—*Mrs. Roy Anderson.*

Crab Patties

To each crab use 1 cup bread crumbs soaked in milk, 1 egg. Worcestershire sauce, paprika and salt, mix together and let stand over night, make into patties and fry in deep fat. Serve with mayonnaise or tartar sauce.

—Mrs. H. M. Barker.

Crab Meat Au Gratin

To 1 can crab add 1/3 cup grated cheese, juice of a small onion, seasoning. Make a cream sauce and mix all together. Put in buttered pudding dish or ramekins, sprinkle bread crumbs on top and dots of butter. Bake ten or twelve minutes and serve immediately.

—Blanche Higgins.

Salmon a la Newberg

2 eggs boiled hard, chopped fine
2 cups kippered salmon
1 sweet bell pepper, chopped. Mix.

Make a cream sauce of 1 cup milk, small piece of butter, ¼ teaspoon salt. Put in double boiler; when scalding hot thicken with 2 teaspoons flour mixed in a little cold milk. When cold add the above ingredients. Mix with a fork. Bake in buttered dish ½ hour. Serve with lemon.

—Mrs. Elam M. Hack.

Salmon Omelet

Cook 1 tablespoon onion and green pepper in bacon fat until a delicate brown. Add 1½ cups cooked tomatoes, ½ teaspoon salt, dash of pepper and 1 can of salmon, flaked. Simmer for 10 minutes. Add 1 tablespoon flour beaten smooth in ½ cup of milk. Cook 1 minute. Remove from the fire. Whip in the well-beaten yolks of 4 eggs. Pour in well-buttered, flat-bottomed skillet. When partly cooked, spread over one half the stiffly beaten egg whites. Fold the other half of the yellow mixture over the whites. Bake in moderately hot oven for 10 or 12 minutes. Serve at once on a hot platter.

—Second Prize Recipe, Associated Salmon Packers.

Salmon Delight

2 lbs. boiled fresh salmon, or 2 1-lb. cans of salmon
2 quarts milk
2 cups flour
2 cans chopped pimentos
salt and pepper to taste

Boil all together until thick, cool, and add:

½ chopped onion
4 beaten eggs
½ lb. melted butter
2 green peppers

Put bread crumbs or corn flakes over top, and bake for 1 hour. Serves 25. Hard-boiled eggs, sliced over top, may be added if desired.

—*Mrs. David E. Fryer.*

Salmon Chowder

1 lb. can salmon
1 large onion
½ lb. salt pork
1 pt. cream or milk
3 hardtack
3 large potatoes
salt and pepper

Chop onion fine and fry together with diced salt pork. Remove salmon from can, strain off the liquor, break fish in small pieces with fork. Put alternating layers of potatoes, pork, onion, fish and crackers in large saucepan. Continue layers until all has been used. Cover with boiling water, season well and simmer ½ hour. Add cream and lump of butter and serve hot.

—*Mrs. E. S. Goodwin.*

Spanish Oyster Stew

Melt one heaping tablespoon butter and add one quart small oysters and one tablespoon flour. Add one pint tomato catsup and the oyster juice. Boil. Then take one small bunch celery, two carrots, two green onions, one leek, one green pepper, a little salt, a speck of garlic. Chop these fine and cook for one-half hour, and when ready to serve add the oysters.

—*Mrs. Victor Elfendahl.*

Finnan Haddie Flakes

1 haddie
2 tablespoons butter
1 tablespoon flour
3 cups milk
3 pimentos
⅛ teaspoon onion salt
⅛ teaspoon celery salt
⅛ teaspoon salt
paprika
½ cup dried mushrooms (soaked in cold water 1 hour)

Boil haddie 20 minutes, remove from bones in flakes; melt butter in pan, mix with flour and add milk. When thick add salt, onion salt, celery salt and paprika. Cut pimentos in small pieces. Fry mushrooms; add these to haddie flakes and cook slowly in the sauce for 20 minutes. Serve on hot buttered toast. Good Sunday night supper dish.

—*Mrs. Elam M. Hack.*

Halibut Loaf

2 pounds halibut	4 eggs, beaten
4 crackers, rolled fine	1 tablespoon butter, melted
½ cup cream	a little parsley

Pepper and salt to taste

Boil the halibut. When cold, break up fine and add other ingredients as mentioned, and form into a loaf. Bake until browned on top in a slow oven, setting it in a pan of hot water 30 or 45 minutes. Use plenty of butter on top, also cracker dust. Butter pan well.

Sauce for Halibut Loaf

2 tablespoons butter	1 small can mushrooms
1 cup milk	flour to thicken
½ cup cream	

Melt butter, stir in as much flour as butter will take, add cream, milk and mushrooms.

—Mrs. William A. Eastman.

Halibut Entree

1 package noodles	½ cup grated cheese
½ lb. halibut	salt
1 pint cream sauce	

Cook noodles in boiling water to which a little green coloring has been added. Put a bay leaf, a few sprigs of parsley and celery into boiling water and boil halibut in it for 15 minutes. Drain noodles, flake halibut. Pour noodles into buttered pan or individual molds, press halibut flakes on top and cover with cream sauce to which has been added grated cheese, and bake for few minutes.

—Mrs. Theresa Capell.

Sauces For Fish

Fried Salmon—Egg sauce
Boiled Mackerel—Stewed gooseberries
Boiled or Baked Fish—White cream sauce
Boiled or Baked Fish—Drawn butter sauce
Fried Fish—Tartar sauce.

Meat

"If wisdom's ways you wisely seek
Five things observe with care;
What to eat, who cooked the meat,
And how and when and where."

MEAT should be uniform in color, firm and elastic to the touch. In selecting cuts of meat, remember the tender cuts are the most expensive, but the cheaper cuts are the most nutritious and highly flavored. Remove meat from paper as soon as it comes from the market. Wipe with a damp cloth, and keep in a cool place.

Meat shrinks from one-third to one-half in cooking. Therefore, allow one-fourth to one-half pound of meat without bone for each serving, and one-half to one pound of meat consisting of lean, fat and bone for each serving, except for minute steaks. Steaks cut at least one inch thick give the best results.

ROASTING: The oven should be hot at first, so the entire surface of the meat will be seared—then reduce the heat, and cook slowly about 15 minutes to each pound, making allowance for degree of rarity desired.

BROILING: Is cooking by direct exposure to heat. The surface is seared by the great heat, thus preventing the juice from escaping. Chops and steaks may be pan broiled. Heat a cast iron or steel frying pan to a blue heat—rub with a bit of fat. Season meat—lay in the pan just long enough to sear—then turn and sear the other side. Reduce heat and cook more slowly until meat is done.

SAUTEING: Is to cook in a hot shallow pan with a little fat, turning first on one side, then the other.

FRYING: Is to cook in hot deep fat, with enough fat to cover.

Roast Beef

A standing roast is one with the ribs left in. A rolled roast is one with the ribs removed, the meat rolled and tied. The tip of the sirloin is considered one of the best pieces for roasting.

Rub the meat with salt and pepper, and dredge with flour. Have the oven hot for the first 10 or 15 minutes, to sear the surfaces. Reduce heat and baste every 15 minutes with fat in the pan, if a self-basting roaster is not used. When meat is done (for time see table) remove to hot platter. Add a pint of hot water to juices left in pan after fat has been poured off. Place on stove and scrape all the glaze from the bottom and sides of pan. When it boils add a thickening made of 2 tablespoons flour to 4 tablespoons water, pouring it in slowly. Boil, add salt and pepper to taste.

Potatoes may be browned in pan with meat the last hour of roasting. Roasts may be seasoned with garlic or stuck with whole cloves.

Yorkshire Pudding

(To be served with Roast Beef)

1 cup flour	1 egg
1 cup milk	1 teaspoon salt

Have the pan quite hot in which is some of roast dripping. Pour in the pudding and bake in a quick oven.

—Mrs. E. S. Goodwin.

Yorkshire Pudding

2 eggs	1 teaspoon baking powder
1 cup milk	1 teaspoon salt
1 cup flour	

Beat eggs without separating; add milk, flour, salt and baking powder. Pour this around a rolled rib roast of beef. Cook roast until it is all but a half hour of done. Then pour enough grease off for gravy, and add batter to roast. *—Mrs. Lee Root.*

Spanish Pot Roast

Cut up a good sized carrot in about half dozen pointed pieces, so it can be stuck through the meat in different places. Cut up two onions in small cubes. Rub the meat well with flour and seasoning and brown all over in frying pan with grease, add one onion and a little garlic, that have been cut up. While browning take juice of a can of tomatoes, carrots and rest of onion and let boil up. Salt and pepper to taste and pour over meat in large kettle and let simmer slowly several hours. Sauce should be rich brown when done.

—Mrs. Carlitos Bills.

Braised Beef

Two pounds round steak (cut thick)
one egg, cracker crumbs

Cut off all fat and bone, put in frying pan with butter. Cut meat into individual servings. Roll in egg (beaten), then in cracker crumbs. Brown quickly in hot frying pan. Place meat in casserole; make a gravy of fryings and pour over it. Bake one and one-half hours in moderate oven.

—*Caroline Mantor.*

Meat Pie

One pound veal, 1 pound lamb, 3 to 4 lamb kidneys. Boil 1 hour. Three hard boiled eggs, ½ cup boiled rice. Fry ½ onion in butter. Chop all together, add salt, paprika, and 2 raw eggs. Make a pie crust, and line a deep pan. Fill with ingredients, cover with a pie crust and bake.

—*Mrs. Ollie Brys.*

Pot Roast

Four lbs. beef, 2 large onions

Use drippings or suet in hot kettle. Dredge beef with flour, and saute in fat till nicely browned. Slice onions and add 1 cup hot water. Simmer for several hours. Serve with gravy thickened with flour.

—*Mrs. E. S. Goodwin.*

Beef Stew

Two lbs. beef cut in 1½-inch cubes
1 onion

Dredge beef cubes with flour, saute in drippings, stirring quickly so all pieces may be browned, but not burned. Cover with boiling water and boil rapidly for 5 minutes. Then lower temperature and cook about 2½ hours. Add onion, salt and pepper the last hour of cooking. Thicken gravy and serve with dumplings.

Individual Beef Steak Pudding

Make pie crust, line some custard cups with same, but leave your crust large enough to turn over at top, then put in:

3 cubes of carrots
5 cubes of potatoes
7 cubes of beef steak
1 large piece of butter
3 cubes of parsnips
3 cubes of turnips
a little finely-cut onion
salt and pepper to taste

Fold top crust over well, put in steamer and cover with cloth, steaming 4 or 5 hours.

—*Mrs. William A. Eastman.*

Mexican Beans

1 quart of beans (red) soaked over night
2 pounds of brisket of beef
1 quart of tomatoes
2 onions
a few carrots (these may be omitted if not liked)
small peppers, salt

Soak beans over night, then add all other ingredients, cover with water and add more as necessary. Cook nearly all day, stirring often to keep from burning but keep beans as whole as possible. Take out meat when tender and cook beans down. Put meat in beans ½ hour before serving and bake in oven.

—*Mrs. T. T. Blackler.*

Beef Birds

Cut round steak in thin squares, 4 inches and roll up with chopped bacon and onion, and salt and pepper. Fasten each square with a toothpick. Brown in butter and add a little hot water. Let cook for 2 hours. Onions chopped may be added to drippings before browning meat. This has a nice brown gravy.

Spanish Mulligan

4 pounds beef
½ pound suet
1 large can tomatoes
1 teaspoon paprika
1 teaspoon chili powder
1 bunch celery (cut)
1 large onion
4 large cloves of garlic
4 large chili pods
2 cans mushrooms
2 packages spaghetti

Grind beef and suet quite coarse, and season with salt and pepper. Add tomatoes, celery, onion, garlic, paprika, chili powder and chili pods. Cook all together for 1 hour. Cook spaghetti; drain in cold water, and add to stew with mushrooms. Serve hot.

—*Mrs. Walter Lyle McCallum.*

Swiss Steak

One round steak cut thick
½ cup flour
2 medium onions
½ bay leaf
1 teaspoon salt
red pepper size pea
1 can tomatoes
4 slices breakfast bacon
½ clove of garlic

Pound flour into steak with wooden potato masher; dice bacon; fry brown; remove, add tablespoon of butter to bacon fat; brown steak on both sides, place in casserole; add sliced onion, minced garlic, diced bacon and seasoning to tomatoes; heat boiling hot and pour over steak; cover and bake one hour in moderate oven.

—*Caroline Mantor.*

Round Steak en Casserole

2 pounds of round steak
3 large onions

Cut round steak into serving pieces. Dredge with flour and fry until brown. Arrange in casserole with thick layers of onions. Pour over gravy and hot water, season with salt and pepper and bake one hour.

—*Mrs. E. S. Goodwin.*

Steak en Casserole

Broil a thick steak a few minutes—enough to brown on both sides, then put in a casserole. Add one carrot, one onion, one parsley sprig, one bay leaf, one-half turnip, one teaspoon catsup, six mushrooms, about one cup water; let cook slowly until vegetables are tender.

—*Mrs. Carlitos Bills.*

Farmers Steak

Select round steak or sirloin tips. Wipe meat with clean white cloth. Sprinkle meat with salt and pound into it all the flour possible, using the edge of a saucer or meat pounder. Have hot fat in pan. Fry meat until it is well browned on both sides. When well browned pour enough boiling water over the meat to almost cover it. Put lid over pan and simmer for 1½ hours. Add water whenever necessary and turn meat occasionally. Sliced onions may be added to this if desired. When done place meat on hot platter and pour the brown gravy around it. Serve very hot.

—*Mrs. Daniel Shields.*

Hamburger

½ pound meat, ground
1 egg
1 rolled cracker
1/3 cup sweet milk

Make into pats and fry.

—*Mrs. M. E. Baxter.*

Flank Steak Spanish

Have flank steak scored. Cover with sliced onions, green pepper, a few slices of lemon and the juice from a large can of tomatoes or one can tomato soup. Bake slowly for an hour. Serve this with dressing just as it comes from the oven.

—*Mrs. Herbert Boring.*

Spanish Steak

Take a round steak and fry it brown in plenty of butter. Lift out of the skillet and put in the baking pan. Sprinkle with salt and pepper and fry a sliced onion brown in the skillet, in the remaining butter. Spread onion over the steak, add ½ can of tomatoes, and bake 1 hour slowly. Make gravy when ready to serve.

Steak and Macaroni

1½ lbs. hamburger
1 onion
1 green pepper
½ lb. cheese
1 can tomatoes
cooked macaroni

Put layer of cheese in bottom of casserole. Fry steak in a little butter until red is out, then put in casserole on top of cheese. Add onion and green pepper chopped fine, then another layer of cheese. Add 1 can tomatoes, then cheese. On the top put two or three layers of macaroni and cheese. Then bake in moderate oven 1½ hours.

—Mrs. M. A. Tutthill.

Filipino Meat Loaf

1½ lbs. chopped round steak
1 small onion
1 green pepper
1 pimento
2 tablespoons melted butter
1 teaspoon salt
¼ teaspoon pepper
mace (sprinkling)
paprika
3 tablespoons catsup or 1 of Worcestershire sauce
½ cup fine bread crumbs
bacon, parsley and tomatoes

Mix well, mold and place in baking dish. Arrange slices of bacon across top of meat, place halved tomatoes, each sprinkled with salt, pepper, parsley, onion and green pepper, about the meat. Dot with butter. Bake 35 minutes in a hot oven. Serves six.

—Adele Carlin Fix.

Meat Loaf

2 lbs. veal
½ lb. ham
½ lb. fresh pork
1 cup bread crumbs
1 teaspoon salt
1 teaspoon pepper
½ cup chopped celery
2 eggs well beaten
½ cup soup stock or milk

Grind the meat, add the seasoning, eggs, etc.; bake two hours in moderate oven.

—Phoebe Peabody.

German Dumplings

(For Clear Soups and Broths)

1 heaping tablespoon butter
2 heaping tablespoons flour
1 egg
¼ teaspoon salt
Milk to mix to proper consistency

Melt the butter in a skillet, mix in flour to form a smooth paste and sufficient milk to make the mixture form into a soft ball. Add salt to taste. Allow to cool, then add the egg which has been well beaten, and mix until smooth. Bring your soup or broth to the boiling point, then the dumplings are to be dropped in by the tablespoonful. Cook until they are all risen to the top.

Meat Loaf

1 lb. round steak, put through grinder
1 lb. ham, put through grinder
2 eggs
2 cups bread crumbs
salt, pepper, etc.
juice and rind of 1 lemon
1 tablespoon melted butter

Put in loaf pan and bake in slow oven 1 hour.

—Mrs. Croxton Rion.

Meat Loaf

3 lbs. round steak
½ lb. fresh pork
½ onion
1 teaspoon salt
½ teaspoon pepper
3 eggs, well beaten
6 fine soda crackers
4 tablespoons milk

Mix well with hands

—Mrs. Arthur S. Elmore.

Meat Loaf

4 lbs. round steak, ground
4 crackers
6 eggs, well beaten
½ cup butter
½ cup cold boiled rice
salt and pepper

—Mrs. Per Lee Welty.

Meat Loaf

3 lbs. boiling beef
2 chili peppers
1 small onion

Boil well in enough water to have five cups of liquor when done. When done, put meat through food chopper. In remaining liquor put 3 tablespoons Worcestershire sauce and 2 cups rolled oats. Cook until too thick to stir (watch well to prevent burning). Then add meat, little sage and cook 2 or 3 minutes. Pour in greased pan and set to cool.

—Mrs. M. Lyle Spencer.

Meat Loaf de Luxe

1 pound ground beef
½ pound sausage meat
¾ cup rolled oats
1 cup tomato (juice and pulp)
1 large slice onion
1 level tablespoon salt
pepper

Place 2 slices salt pork in roaster. Form loaf on these. Bake about 1½ hours in moderate oven. Thicken gravy in pan.

—*E. D. M.*

Nut Loaf—Meat Substitute

1 cup bread crumbs
1 cup nut meats
1 cup boiled rice
2 tablespoons melted butter
2 egg yolks or one whole egg
1 cup milk
1 teaspoon salt
¼ teaspoon pepper
⅛ teaspoon paprika

Pour into greased mold and bake about one hour. Serve with cream or tomato sauce. —*Mrs. E. McCallum.*

Meat Croquettes

3 tablespoons fat
4 tablespoons flour
2 cups ground meat
1 cup milk
pinch of salt
pinch of pepper

Make a white sauce of the flour, fat and milk and boil it until very thick. Mix in the meat and the seasoning and spread the mixture on a plate to cool. When cool, form the croquettes and allow to stand for at least an hour before frying. Roll in crumbs. Dip in egg, roll in crumbs again, then fry.

—*Mrs. Alexander Meister.*

Beef Croquettes

2 cups chopped beef
½ teaspoon salt
½ teaspoon pepper
1 small onion
1 egg yolk
1 cup thick white sauce

Cool, shape, crumb and fry.

—*Mrs. Van Horn.*

Russian Cutlets

1 pound ground meat
1 egg
salt and pepper to taste
½ small loaf of bread

Soak about ½ small loaf of bread (without crust) in milk. Mix the ingredients all together thoroughly. Make small cakes (cutlets) covering them with bread crumbs. Fry in butter and lard, turning over occasionally. When ready take cutlets from the frying pan and make sauce by adding flour and milk to butter left in pan. Serve with vegetables or macaroni.

—*Mrs. M. N. Jurin.*

Thick White Sauce For All Croquettes

1 cup hot milk
1 tablespoon butter
2 tablespoons flour
¼ teaspoon salt
½ teaspoon celery salt
a pinch of white pepper

Put together the following way: Scald milk, melt butter in sauce pan and when bubbling add the flour. Stir until well mixed. Add a little milk and stir. Add the rest and boil again. Add seasoning and mix while hot with meat or fish.

—Mrs. Van Horn.

Meat Balls

1½ lbs. ground steak (not hamburger)
½ lb. sausage meat ground together 3 times
4 eggs well beaten
2 slices bread moistened in milk
3 teaspoons salt
1 teaspoon ground allspice
½ teaspoon pepper
1 grated onion
1 cup milk
½ cup water

Mix thoroughly, form into balls, roll in cracker crumbs and fry in butter. This makes about twenty-four.

—Mrs. A. W. Wing.

Italian Meat Balls

½ set calves' brains
1 lb. lean veal
1 egg
1 clove of garlic
salt and pepper

Boil together the brains and veal until perfectly tender. Pass through a meat chopper with a clove of garlic. Add egg, salt and pepper, roll in egg and cracker crumbs and fry in deep fat. Serve with following sauce:

1 can tomatoes
5 tablespoons olive oil
1 tablespoon brown sugar
1 teaspoon salt
dash of red pepper
1 small garlic, minced fine
1 pint of olives

Cook until thick, strain and serve.

—Mrs. Lee Root.

Beef Rolls

2 lbs. flank steak
2 tablespoons fat
2 tablespoons mustard
1 teaspoon salt
1 cup canned tomatoes, or Spanish sauce
¼ teaspoon pepper
2 small onions, chopped fine
3 stalks celery
8 medium potatoes, pared
2 carrots, cut in fine strips

Cut steak into four pieces, a little longer than they are wide. Rub in the mustard. Prepare the celery and carrots, cutting them into Julienne strips and roll inside the pieces of steak. Fasten each roll with a metal skewer. Roll in seasoned flour. Brown in fat. Arrange in a casserole and add the onions and tomatoes. Bake, covered, at 325 degrees for about two and a half hours. At the end of 30 minutes, add the potatoes and a little water, if necessary. Cover and continue baking.

—Mrs. Maurice Black.

Cheshire Pie

(Cheshire Inn, London, England)

Brown 2 tablespoons of minced onion in 2 tablespoons of butter. Add 1 pound of round steak which has been cubed and dredged with salt, pepper and flour. Stir quickly until all is browned. Cover with boiling water and add 1 cup of kidney which has been cubed, and cook slowly until tender. Now pour it into a deep baking dish and add a cup each of small potato balls and tiny onions, ½ pound of broken mushrooms which have been stewed for 5 minutes in butter and a little water. Cover with pastry. With a pastry brush cover the top well with beaten egg. Set in the oven until the pastry is a rich brown.

—Mrs. Edwin Selvin.

Beefsteak Smothered in Mushrooms

Bake ½ hour in a buttered pan containing 1 tablespoon of water, 1 pound of mushrooms (if large, slice). Broil the steak almost done, pour the juices over the mushrooms, then cover the steak with the mushrooms and juices, and place in the oven for ten minutes.

—Mrs. H. C. Ostrom.

Corn Dumplings Cooked with Lamb

Cornmeal dumplings may be dropped into lamb stew and cooked just like other dumplings. Add cornmeal for half the amount of flour and make up as usual.

Fresh Beef Tongue—Austrian Style

1 large fresh beef tongue
1 dessert spoon salt
8 ginger snaps
1 tablespoon brown sugar
1 tablespoon vinegar
1 tablespoon flour
1 cup cold water

Trim tongue and wash in cold water. Cook slowly for 1 hour, then add salt, and continue to boil for three hours longer. Remove, peel and place back in juice over slow fire. Mix together other ingredients until very smooth, pour over tongue in kettle; add 1 sliced lemon, 1 bay leaf and 4 small onions studded with 3 cloves each. Cook until onions are transparent. Serve sliced.

—Mrs. Jules L. Charbneau.

Grenalines

Round steak cut in pieces 2 inches square; put in a baking pan and dust thickly with chopped onion, celery and parsley. Rub together 2 tbsp. flour and 2 tbsp. butter and 1 pint of strained tomatoes. Stir until boiling; add salt and pepper to taste, and pour over beef. Bake in hot oven 30 minutes.

—Mrs. Lee Root.

Nut Loaf

1 cup English walnuts
1 cup peas (cooked)
1 cup beans (cooked)
1 cup bread crumbs
2 eggs
1 tablespoon butter
salt and pepper to taste

Mix with water and bake one-half hour.

—Mrs. Walter Lyle McCallum.

Nut Loaf

(To be used instead of Meat)

1 cup ground nuts
1 cup soft bread crumbs
1 cup sweet milk
1 egg
season to taste

Bake ½ hour. Serve instead of meat with catsup or other sauce.

—Mrs. Chester F. Lee.

Jellied Meat

Get a shank of beef. Have the butcher cut it into three or four pieces and crack the bone so the marrow may cook in with the meat. Put in water just enough to cover and cook slowly until the meat will drop off the bone. Take out the meat and strain the liquor into a bowl and let it get cold; if it is very fat take off some of the fat. Chop the meat rather coarse; season, put into mold or baking tin, heat the liquor and turn over the meat and put away to get cold and set.

—Caroline Mantor.

Jellied Beef

Soak one tablespoon of gelatine for half an hour in half a cup of water. Put sufficient cold boiled beef through a meat chopper to make a pint, and heat until the gelatine is dissolved; add one peeled, chopped tomato, a tablespoon of grated onion, a level teaspoon of salt and dash of pepper. Add half a pint of boiling water. Stir this into the beef, turn into a small square mold and stand it away to harden.

—Caroline Mantor.

Home-Made Pate-de-Foie-Gras

Take goose, chicken, or young calves liver and cook it well. Mash until smooth. Add one finely-chopped onion and a little parsley and pour over the liver. Boil medium size chestnuts, to take the place of truffles. Goose or chicken liver is better than calf liver. Mould in a flat dish and slice.

—Mrs. Ollie Brys.

Baked Tongue

Put tongue in boiling water, and add:

1 tablespoon salt	1 green pepper
1 onion	5 or 6 bay leaves

Boil three hours. If the tongue is to be served cold let get cold in this juice.

To bake: Skin while hot. Rub with pepper, allspice, ginger, mace and sprinkle with flour. Add one pound of raisins, a few whole peppers and whole allspice, one-half cup of sugar, 1 lemon, sliced, one-half cup vinegar. Pour over 4½ cups of stock and bake in oven 1 hour. Thicken gravy and pour over tongue.

Creamed Chipped Beef

¼ lb. chipped beef	1 pint cream sauce

Put beef in pan and cover with cold water. Boil up, drain, and add to cream sauce. Serve on split baking powder biscuits.

Everyday Hash

Free left over meats from all bits of skin, bone, and gristle. Chop fine but do not put through food chopper. Add equal amounts of boiled potatoes, a slice of onion, or a half of green pepper, all finely chopped, and a tablespoon of catsup or Worcestershire. Melt heaping tablespoon of butter, and turn meat mixture into it. If very dry moisten with stock or milk or gravy (very little) and stir often till the hash is heated through, then pat down closely and draw to a cool place on the range. Let mixture cook slowly and when brown fold like an omelette and serve on a hot platter.

—Mrs. E. S. Goodwin.

Tripe

Cut honeycomb tripe in pieces 2 inches long by ½ inch wide, having 3 cupfuls. Put in pan and place in oven that water may be drawn out. Cook 1 tablespoon finely chopped onion in 2 tablespoons butter until slightly browned, add tripe drained from water, and cook five minutes. Sprinkle with salt and pepper and finely chopped parsley.

—Mrs. Elam M. Hack.

Veal Roast

Wash off meat, wipe dry; cover with milk over night. Make slits in meat, fill with parsley; rub meat with sugar and pepper. Place meat in hot butter and sear. Cook in covered skillet on top of stove for two hours, or bake in roasting pan in oven for same length of time.

—Mrs. E. Swensen.

Veal Cutlets With Brown Sauce

1 pound veal in cutlets
1 cup brown sauce

Dip veal cutlets in flour, salt and pepper them, dip in egg then crumbs. Brown well in butter or fat and place in bottom of kettle. Make sauce with 3 tablespoons butter added to fat already in skillet and about 3 tablespoons flour. Let flour brown then add ¼ teaspoon salt and 1 cup of stock or water. Use more stock if very thick. Pour sauce over veal, cover and let simmer very slowly until cutlets are tender. Tomato juice may be used as liquid.

—Mrs. Sidney E. Goodwin.

Veal Steak—Swiss Style

One thick slice of veal steak off of round, brown in skillet (iron). Over this shave fine one medium onion, green pepper, add tablespoon Worcestershire sauce, salt and cup of water. Cover and place in a slow oven and cook for two hours. Remove when tender and if necessary add a little thickening to gravy.

—Mrs. J. E Greer.

Veal Loaf

2 pounds veal
1 pound pork
1 cup milk
1 cup bread crumbs
2 eggs beaten stiff
salt, pepper and onion juice

Blend thoroughly and make into loaf. Put strips of bacon on top and bake one-half hour.

—Mrs. Frank Siebert.

Veal Loaf

1½ lbs. veal, ½ lb. pork ground together
1 cup bread crumbs soaked in milk
1 egg
1 small onion, ground
salt and pepper

—Jessie Kelly Bratnober.

Veal Loaf

Chop three pounds of veal very fine and mix with it four pulverized crackers, one teaspoon black pepper, one large tablespoon salt, one tablespoon sage, three tablespoons of cream and three eggs beaten light. Form into a loaf and bake three and a half hours, basting with stock or with butter and water.

—*Caroline Mantor.*

Veal Croquettes

1 pint of chopped veal	1 cup milk
1 tablespoon butter	1 small onion minced fine
1 tablespoon flour	seasoning to taste

Make sauce and when cold add meat. Roll into oblong shape, dip in bread crumbs, beaten egg, and bread crumbs again and fry in deep fat. If mixture seems to require it add one or two eggs to bind it. —*Mrs. E. S. Goodwin.*

Veal Kidneys Fried

Take one or more veal kidneys, trim off most of suet. Cut in one-quarter-inch slices. Put in dish and cover with boiling water. Let stand ten minutes. Drain. Roll in flour seasoned with salt and pepper. Fry a delicate brown both sides, then cover, turn gas very low, let cook 20 or 30 minutes. Cover tightly. —*J. M. C.*

Veal Birds

Cut a veal steak in strips from two to three inches wide. Cut strips of salt pork and fry brown. On each strip of veal, place a strip of the fried pork, roll up and secure with toothpicks. Roll the birds in flour and fry brown, then place them in a covered baking dish. Make a thin brown gravy in the frying pan, pour over the birds and bake in a slow oven one and one-half or two hours. Link sausage, or dressing may be used.

Creamed Veal

1 lb. veal steak cut into ½-inch cubes
1 cup celery diced and salted

Barely cover with water and simmer 1 hour. Add 1 cup milk thickened with corn starch. Cook about ten minutes and add butter size of walnut. 1 cup peas may be added. Serve on toast with mashed potatoes. —*Mrs. R. K. Wylie.*

Breaded Calf's Liver

¾ pounds liver, sliced medium	2 cups stale bread crumbs
1 egg well beaten	

Simmer the liver until very tender in slightly salted water, when cool, roll in crumbs before and after dipping in the egg. Fry in bacon fat a golden brown using crisp curls of bacon for garnish. —*Mrs. J. B. Lincoln.*

Liver and Bacon

Dip slices of calf's liver in flour and fry in bacon fat. Season with salt and pepper and serve with strips of bacon or fried onions. When using beef or pig liver, boiling water poured over slices before frying will eradicate the usual bitter flavor.

—Mrs. E. S. Goodwin.

Larded Liver

Have the butcher lard a whole or a part of a calf's liver with thin strips of pork. Put in a small kettle on the stove and sprinkle with pepper, also put a few slices of onion on it and a few slices of pork in the bottom of the kettle. Cover over tight and cook slowly but baste often, using as little water as possible but enough to keep from burning. This has to simmer six to eight hours. When done put liver on a hot platter, remove the slices of pork from kettle and thicken the gravy with a little flour, making it smooth, then pour this on the liver and serve. This is very nice served cold. *—Mrs. Herman C. Joy.*

Baked Liver

Steam a whole calf's liver until tender. Take out, lard with bacon and add seasoning. Bake until a nice brown. Make a flour and water gravy. *—Mrs. Herman C. Joy.*

Jellied Veal

2 pounds lean veal
1 tablespoon chopped onion
1 tablespoon chopped parsley
1 teaspoon mushroom catsup
1 teaspoon Worcestershire sauce
1 teaspoon tomato catsup
salt and pepper to taste

Cover with hot water and boil veal with chopped parsley until tender and but two cups of liquid remain. Add the onions, salt, pepper and other sauces. Strain the juice. Shred the cooked veal. Pour the juice over meat, and put into a mold.

—Mrs. L. J. Bissell.

Jellied Veal

Cut 1 lb. veal steak into cubes
½ onion chopped fine
4 bay leaves
1 teaspoon salt, pepper to taste

Cover with hot water and boil until tender. Remove bay leaves and strain off juice. Add liquid from 1 can of peas and put on stove to keep hot. You should have two cups of this stock, if not, add hot water to make required amount. To the boiled veal add:

3 hard boiled eggs
1 small can pimento and ½ can peas or mushrooms
2 tablespoons chopped parsley

Soak one envelope gelatine in one cup cold water one-half hour and add to hot stock, when dissolved pour over veal, eggs, etc., and season more if necessary. Put in bread pan to mould. Cut in slices and serve on lettuce with mayonnaise. Will serve eight.

—*Mrs. W. O. Fusselman.*

Veal (Calves) Sweetbread

(Do not accept beef sweetbread.) Remove all the membrane from sweetbreads and wash well in cold water. Soak in cold water for one hour or more. Drain and cook in salted water to which has been added a tiny bay leaf, a little onion juice and a slice of lemon. (It may be steamed, in which case the seasoning is placed on top of the sweetbreads.) As soon as sweetbreads are tender remove and chill so they will be firm. Then take a sharp knife and cut into slices, roll in beaten egg and bread crumbs and fry in butter until a golden brown. Serve with lemon or chili sauce.

Sweetbreads also make delicious "chicken salad" proceeding in the same manner as above, and instead of frying, cut into cubes with celery, hard boiled eggs, lettuce, shredded lettuce, and mayonnaise dressing.

Sweetbreads are particularly delicious served in scooped-out chilled tomatoes with mayonnaise.

Sweetbreads make a fine luncheon dish if served in combination with petit peas and a rich cream sauce.

—*Mrs. J. E. Greer.*

Roast Leg of Lamb

A leg of lamb is covered with a thin membrane known as the caul. In fresh meat this pulls off easily.

Remove caul, wipe meat, place in pan, sprinkle with salt and pepper and dredge with flour. Place in a hot oven, baste with drippings. Reduce the heat after the first half hour of roasting. Serve with mint sauce.

Gravy

Drain off all but three tablespoons fat; put in three tablespoons of flour and brown well. Add one pint of cold water, cook slowly, stirring constantly until thick.

—*Mrs. Frank A. Plumer.*

Roast Leg of Lamb

Cut most of fat from leg. Brush well with butter or substitute or bacon drippings. Place one clove of garlic in near bone. Season well with one handful of salt and sprinkling of pepper and curry powder. Place enough bacon drippings or butter on leg and in pan to cook without burning. NO water. Roast rapidly in hot oven for the first half hour then reduce heat and finish according to size of roast. An hour and a half will cook an average sized leg. Less time under five pounds is enough. An onion placed in pan with roast will add flavor to gravy. To make gravy, brown flour in drippings left in pan and add cold water or sour cream to the desired consistency.

—Mrs. P. D. Mackie.

Shoulder of Lamb

Have your butcher make a pocket in a shoulder of lamb or mutton. Fill with bread dressing. Put strips of bacon or salt pork on top, dredge with flour and roast in hot oven. Add salt when half cooked.

Make gravy by mixing flour with fat in pan, and adding cold water.

—Mrs. E. S. Goodwin.

Russian Lamb Dinner

2 or 3 lbs. shoulder of lamb (stew style)
2 small carrots
1 small onion
1 cup of navy beans soaked overnight
4 or 6 potatoes

Boil lamb with onion and carrots, salt and pepper very slowly until done, always keeping about 1½ cups of broth. Boil the beans with the onion, salt and pepper until just about done. In one end of a dripping pan put the lamb, next the beans then potatoes pared and cut in halves lengthwise. Take flour sieve and lightly shake flour over all. Bake in medium oven until potatoes are browned. Serve in large platter.

—Mrs. George L. Madden.

Imitation Barbecue of Mutton

Select a young shoulder of mutton with four to five ribs on it. Roast same as usual. About one hour before done, prepare the following mixture:

1/3 cup Worcestershire sauce
1/3 cup tomato catsup
1/3 cup vinegar
salt
spoon of pepper
rounded teaspoon of mustard

Stick the meat all over with a sharp knife, pulling the gashes open, and fill with the mixture. If any mixture is left, pour over the roast when it comes to the table. This is excellent.

—Mrs. C. L. Vickers.

Lamb Chops Supreme

Have small loin lamb chops specially cut two inches thick. Season with salt and pepper and dip in egg and roll in fine dried bread crumbs. Put large piece of butter in pan and when hot put in chops and brown both sides. Then add a little water and a green pepper cut up. Cover tightly and cook slowly in oven for one hour.

—Mrs. J. G. Boulton.

Stuffed Lamb Chops

Lamb chops
dressing
salt
pepper
cocktail sauce

Have lamb chops cut 1¾ inches thick. Cut a pocket in each chop, and fill with dressing. Brown in skillet, then place in roaster. Season each with salt, pepper and a tablespoon of cocktail sauce, add a very little water and bake 45 minutes.

Dressing

1 cup cracker crumbs
¼ cup melted butter
¼ cup boiling water
¼ teaspoon salt
⅛ teaspoon pepper
½ tablespoon poultry seasoning

—Mrs. Harry Henke.

Roast Pork

Wipe pork, sprinkle with salt and pepper, dredge with flour. Bake in moderate oven three or four hours, basting every fifteen minutes with fat in pan.

Parboil sweet potatoes for ten minutes and place around the roast to brown. Serve with cinnamon apples.

—Anna E. Long.

Individual Stuffed Pork Tenderloins

Select large tenderloins. Cut ends off and cut in two. Slit one side and pound flat. Fill with poultry dressing, roll and tie. Brown and simmer very slowly in oven until tender. Remove strings before serving. *—Mrs. Herbert Boring.*

Pork Chops—Delicious

Chop meat slightly. Dip each chop in lemon juice; place on top of each other for half hour; dip in beaten egg. Spread with salt, pepper and bread crumbs; melt butter; in frying, cover meat and let fry until light brown—about 20 minutes.

Pork Sausage Pudding

1 cup of flour
1 small teaspoon baking powder
salt

Add two well-beaten eggs and enough milk to make a thin batter, beat well, and let stand twenty minutes before baking. Drop a dozen link sausages in batter just before baking.

—*Mrs. J. L. Dumas.*

Spare Ribs and Sauerkraut

3 pounds spare ribs
1 quart sauerkraut
1 onion

Wash and cut spare ribs, slice onion, put in kettle, cover with boiling water, cook slowly about 1½ hours. Add sauerkraut and cook one hour longer. Will serve six. —*Mrs. W. R. Dainton.*

Baked Ham

1 good-sized ham (7 or 8 pounds)

Cover with water, boil three to four hours. Take off skin, let cool slightly and for dressing:

½ cup bread crumbs	1 level tablespoon sugar
1 level teaspoon mustard	1 egg

Mix thoroughly. Spread on ham. Bake in moderate oven about one hour or until light brown. Serves eighteen.

—*Mrs. E. Swensen.*

Baked Ham

½ cup stale bread crumbs	4 tablespoons cold water
½ cup brown sugar	slice of ham
1 teaspoon mustard	apple juice or cider

Make a paste with crumbs, sugar, mustard and cold water. Spread on slice of ham cut one inch thick, pour over three-fourths cup fresh apple juice, bake one hour.

—*Mrs. W. W. West.*

Baked Ham

Score the fat from your ham, rub in all the brown sugar you can, and stud with cloves. Now make a paste of 8 cups of flour and water. Roll out and wrap ham. Save a piece of the dough and use it to patch with as the steam will force holes through the dough. Put ham in a roaster and add a little boiling water to keep from burning. Roast 5 or 6 hours, more if necessary, according to the size of the ham. Break off dough; put back into oven and brown. A little sweet pickle juice is good poured over the ham before putting it back into the oven to brown.

—*Mrs. Edwin Selvin.*

Ham Roasted With Grape Juice

Scrub ham and let soak in cold water over night. Then cover with cold water and simmer gently until nearly tender. Add two or three cloves, one dozen peppercorns and a bit of bay leaf to the water while the ham is simmering. Allow the ham to partially cool in the water, then drain, remove skin and trim neatly. Place in a baking pan, stick cloves in the fat portion, at uniform distances, and sprinkle thickly with brown sugar. Pour two cups grape juice and two cups water into the roasting pan and bake in a slow oven about two hours, basting frequently.

—*Miss Sophie Johns.*

Slice of Ham—Baked

Slice of ham about two inches thick. Cover with tomato juice from entire can. Salt and pepper. Bake in very slow oven two or three hours, then cover with tomatoes, one onion chopped fine, one cup celery, one-half green pepper cut small. Cover entire with one cup sugar and bake slowly until brown and vegetables are tender. Baste often.

—*Elizabeth D. McCallum.*

Baked Ham

Large end of small ham (about 10 pounds), soak in cold water over night with one-half cup best molasses (large end down). Rinse next morning and put into kettle with enough cold water to cover with one tablespoon black whole peppers and one tablespoon whole cloves. Boil slowly until tender (about four hours). Let stand in this liquid until cool, then remove skin and press in one-half pound brown sugar in fatty part and stick full of cloves. Put into oven and bake three-quarters of an hour until brown.

—*Mrs. W. O. Fusselman.*

Baked Ham

1 whole ham
2 large onions
1 stalk celery, roots and top
2 carrots
2 bay leaves
brown sugar
cider
parsley
1 teaspoon black peppers (whole)
1 teaspoon cloves (whole)
½ lemon, sliced

Put ham over to boil in cold water with vegetables. Boil gently for about half an hour to the pound. Let cool in liquor.

Skin, rub brown sugar into fat and stick in cloves. Pour into pan two cups of cider and bake for one hour, basting frequently.

—*Mrs. E. S. Goodwin.*

Cottage Ham

Wash ham and put to boil in cold water to cover, add one-half cup molasses, one cup brown sugar, a few cloves. Let cook until nearly done, and cool in the liquid. Bake in covered roaster, with one-half cup brown sugar and a glass of sherry or good cider, and a little of the liquid in which boiled.

—*Mrs. Charlton L. Hall.*

Ham Loaf

2 lbs. medium lean, fresh pork
1 lb. salt ham
1 cup bread crumbs
1 cup milk
1 egg
juice of 1 lemon
a little grated rind
¼ teaspoon pepper

Mix thoroughly and bake one and one-quarter hours. Will serve nine.

—*Miss Ethel Dunkerley.*

Ham Scallops

Lay a 2-pound center slice of ham in a roasting pan. Place six medium-sized potatoes (sliced thin) on top. Cover with two quarts of milk. Add pepper and piece of butter size of small egg. Bake in medium hot oven for two hours. Serves six to eight persons.

—*Mrs. George A. Smith.*

Ham

Get slice from center of ham about 3 inches thick. Cover with paste made of one-half cup flour, two heaping tablespoons brown sugar, two scant tablespoons mustard and water. Cover with milk and bake about two hours.

—*Mrs. C. S. Wills.*

Ham en Casserole

A slice of ham two inches thick, soak this over night in sweet milk and next morning pour the milk off. Take the slice of ham and rub on both sides with the following mixture: one teaspoon ground mustard and 1 tablespoon flour, mixed well together. Put a tablespoon brown sugar in the bottom of the dish, lay in the ham and put a little more sugar on top of it, then cover with sweet milk. **Keep the cover on.** It will curdle, but let this cook in a moderate oven two hours. Strain the gravy, pour it over the ham and serve on a hot platter.

Bacon

Bacon may be placed in a pan in a hot oven and baked.

Bacon may be broiled.

Bacon may be put in a skillet over a moderate fire and fried.

If eggs are to be fried, be sure the fat is not too hot, then baste with fat till egg is set.

Bacon and Fried Apples

Wash and slice apples, then fry in either bacon or ham fat. Delicious for breakfast.

Fried Rabbit

Disjoint young rabbit. Put in salted water for 1 hour, then dry. Sprinkle with salt and pepper; roll in flour; brown in bacon drippings. Remove to roasting pan, add 1 cup hot water and finish cooking in moderate oven, keeping covered.

—*Mrs. Elam M. Hack.*

Ragout of Rabbit

Cut rabbit into small pieces. Put in salted water 1 hour; dry. Sprinkle with salt and a little ginger. Stew 2 onions in ½ pound butter; add pint red wine, 2 bay leaves and few peppercorns; let stew until rabbit is tender. Remove rabbit, thicken gravy with flour, after removing grease, strain and pour over ragout.

—*Mrs. Nathan Eckstein.*

Sauces for Meats

With roast beef—Tomato sauce, grated horseradish, mustard pickles.

With roast pork—Applesauce, cranberry sauce, lemon jelly, stewed gooseberries.

With roast veal—Tomato sauce, mushroom sauce, onion sauce, cranberry sauce or jelly, horseradish or lemons are good.

With roast mutton—Currant jelly or caper sauce, or plum jelly.

With boiled mutton—Onion sauce or caper sauce.

Try cooking a thick slice of ham with juice from sweet pickles poured over.

Poultry

POULTRY includes turkeys, chickens, ducks, etc. Game includes the flesh of wild fowl and wild animals. A good chicken is known by soft feet, smooth skin and soft cartilage at end of breast bone, also presence of pin feathers. A young chicken always has an abundance of pin feathers. Choose a spring chicken for broiling, and a young, plump chicken for roasting. Cock turkeys are usually better eating than hen turkeys—unless the hen is young and plump. A young turkey should be plump, have smooth dark legs and a pliable breast bone.

Fowl usually come from the market picked and dressed, but the lungs and kidneys cling to the body wall and are often left. Remove these carefully. Remove oil bag on the upper part of the tail. Wash by allowing cold water to run through. Do not allow the bird to soak in cold water. Wipe inside and out, looking carefully to see that everything has been removed.

Use enough stuffing to fill the skin that the bird may look plump when served. Sew with large needle, leaving a long end of the string for convenience in pulling out. Place in dripping pan, rub entire surface with salt, cover with soft butter and dredge with flour. Place in hot oven and when well browned reduce the heat, baste with fat in pan and add a small amount of boiling water. If a self-roaster is not used, baste every 15 minutes until fowl is cooked. The giblets may be chopped fine and used in gravy or mixed with stuffing.

Chicken Southern Style

Disjoint chicken. Salt and pepper and roll in flour and fry until brown in olive oil and butter. Cut 1 large onion fine and brown. Put chicken in casserole. Pour over it the onion; large green pepper cut in small pieces, paprika, a few sprigs parsley. Heat enough water in pan chicken was browned in to about cover the chicken. Pour over above and bake in moderate oven until tender—about 2½ to 3 hours. Put chicken on platter. Add cream (or milk) to liquid and thicken with flour. Pour over chicken and serve. A can of mushrooms may be added to sauce and heated through before pouring over chicken. Rice served with this dish is delicious.

—*Mrs. Carlitos Bills.*

Fried Chickens

Chickens, 1½ to 2 pounds
butter
bacon fat

Dredge jointed chickens with flour, and fry slowly in melted butter and bacon fat. After each piece is browned, season, add ¼ cup water and set back on stove, closely covered. Let simmer for 40 minutes slowly.

—*Mrs. E. S. Goodwin.*

Smothered Chicken

Clean and disjoint the fowl as for frying. Salt and pepper to taste. Place pan on stove with 1 tablespoon each of butter and lard. When hot roll each piece of chicken heavily in flour and place side by side in pan. Lay chicken fat on top. Now dredge about 2 tablespoons flour over all. Pour in 1 pint boiling water and cover tightly. Place in oven and bake about 2 hours or longer if the fowl is large. Should it become too dry while baking add a little more water. Should be a nice rich brown when done.

—*Mrs. C. H. Winders.*

Chicken and Dumplings

Dress, clean and cut up a fowl. Put in a stew pan, cover with boiling water, and cook slowly until tender, adding ½ tablespoon salt and ⅛ teaspoon pepper, when fowl is about half cooked.

Dumplings

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
2 teaspoons butter
¾ cup milk

Mix and sift dry ingredients. Work in butter with tips of fingers, and add milk gradually, using a knife for mixing. Toss on a floured board. Pat and roll out to one-half inch thickness. Cut in diamond shaped pieces and when chicken is done and still boiling place closely that dumplings may rest on the chicken and not settle into liquid. Cover closely and steam while you roll out more dumplings and place on top the same way and cover closely. Thicken gravy with flour diluted with enough cold water to pour easily.

—Mrs. M. P. Moody.

Dumplings

Dumplings made by the following recipe will be light, dry and excellent to serve with chicken, veal, etc. For five persons.

Beat 1 egg until light. Add 1 cup sweet milk, ¼ teaspoon salt, flour to make stiff batter and 1 teaspoon baking powder with the last of the flour. Beat well. Drop by spoonful into hot gravy. Cover and cook gently for 15 minutes.

—Mrs. C. H. Winders.

Six-Minute Dumplings

1 egg
½ cup milk
1½ cup flour
3 level teaspoons baking powder
pinch salt

Boil 6 minutes without removing cover. Take from fire at once.

—Mrs. Herbert Boring.

Smothered Chicken

1 fryer (approximately 2 lbs.)
¼ cup butter
¼ cup water

Split chicken down back, place in baking pan, split side down, cover with pieces of butter, dredge with flour, season with salt and pepper, add ¼ cup water, cover closely, set in oven for ¾ of an hour.

—Mrs. E. S. Goodwin.

Pot Roast of Chicken

Cut good sized hen in pieces as for stewing. Wash and wipe dry. Fry in butter with small onion and 1 clove of garlic until delicate brown, seasoning with salt and pepper. Add one or two cups of water and simmer very slowly in tightly covered kettle for 2 or more hours according to chicken. Add milk or sour cream. Thicken and pour gravy over fowl to serve.

—Mrs. P. D. Mackie.

Chicken Gumbo

Chicken
1 can okra
1 can mushrooms
1 tablespoon filet powder
½ can tomatoes
2 clove garlic
1 sliced onion

Boil chicken. Do not boil until entirely done. Remove meat from bones and cut in small pieces. Brown onions in butter, combine chicken with other ingredients and let cook slowly until chicken is tender. Add water when necessary to keep from sticking. Just before removing from fire add filet powder, stirring mixture constantly.

Veal or oysters may be substituted for chicken.

—Mrs. F. C. Kapp.

Roasted Turkey

Clean turkey the day before, stuff and rub good with salt. When ready to bake, rub over with olive oil, cover with cloth and bake in moderate oven. Baste with equal portions of olive oil and water.

—Mrs. E. S. Goodwin.

Turkey Stuffing

Place three cups fresh bread crumbs in the oven, and when slightly crisped, remove. Mix with a cup of melted butter. One large onion and 3 large stalks of celery, run through grinder. Season with salt, black pepper and a dash of thyme. Mix all together lightly, and stuff turkey. Do not pack too tight, as that renders the stuffing soggy.

—E. M. P.

Chestnut Stuffing

Remove shells from about 1 quart chestnuts. Parboil until the skin breaks and appears loose. Then remove from water and push off skin, keeping the chestnut meats as whole as possible. Mix with 1 cup softened butter, salt and pepper, and fill into turkey.

—E. M. P.

Dressing for Fowl

2 quarts soft bread crumbs
2 level teaspoons salt
1 heaping teaspoon pepper
2 teaspoons summer savory
2 teaspoons minced parsley
1 teaspoon sage
1 minced onion
½ cup butter

Fry onion in butter and add above ingredients moistened with very little water. Let get cold before using.

—Mrs. E. S. Goodwin.

Dressing for Fowl

- 5 slices of dry bread without crust (about this amount)
- 1 good sized carrot, grated
- 2 large onions, chopped
- 1 tablespoon parsley
- 2 eggs
- salt, pepper
- ½ cup milk (about)
- ½ teaspoon poultry seasoning
- pinch of sweet marjoram
- nutmeg, cinnamon

Place grated carrots, chopped onions, parsley and four tablespoons melted butter in double boiler, steam until soft, then mix with bread crumbs, eggs, milk and spices.

—Mrs. Manson.

Chicken and Noodles

Cut up chicken, put in stew pan and cover with boiling water, and cook slowly until tender, adding ½ tablespoon salt and ⅛ teaspoon pepper, when fowl is about one-half cooked. When tender, lift out chicken, remove meat from bones and cut in pieces. In the stock, cook ¼ package of noodles until tender, add cut up chicken and more seasoning if needed, and serve. If chicken is not fat, add butter.

—Mrs. A. N. Lindsay.

Chicken Croquettes

- 1 cup rich milk
- 1 tablespoon butter
- 2 tablespoons flour
- yolks of 2 eggs
- 1 pint chopped chicken or turkey
- bread crumbs

Scald cup of rich milk in double boiler. Add 1 tablespoon butter and 2 of flour. Rub smooth together and stir until thick. Season to taste and add beaten yolks of 2 eggs. Add chicken or turkey and set away to cool. Mold, dipping each croquette in bread crumbs, then slightly beaten egg and then bread crumbs again. Fry in smoking hot fat.

—Mrs. W. W. Reed.

Chicken a la King

Boil chicken till very tender the day before using. Leave in liquor all night. Next day dice meat. White meat is nicest. Make cream sauce. Add chicken and chopped green peppers. Serve on toast.

—Mrs. E. S. Goodwin.

Chicken Chop Suey

(Chinese)

- 1 chicken
- 1 pound pork
- ½ teaspoon ginger
- 1 clove garlic
- 1 cup green onion
- 1 cup mushrooms
- 1 cup celery
- 1 green pepper
- 1 tablespoon flour
- 1 tablespoon sugar
- 1 teaspoon soy
- 1 cup stock or water
- 2 tablespoons sweet oil

Cut chicken, pork, garlic, onions, mushrooms, celery and green pepper into strips. Heat the oil in sauce pan. Add pork, ginger and garlic and cook until the pork is nicely browned; then add all the remaining ingredients, the chicken last. Stir in the water or stock and cook gently until the chicken is done. Serve hot.

—Mrs. M. P. Moody.

Jellied Chicken

- 2 cups cooked chicken
- 2 cups celery, chopped
- 2 pimentos, chopped
- 1 green pepper, chopped
- 1 pt. well seasoned chicken stock
- add 1 teaspoon onion juice
- 1½ tablespoon lemon juice

Bring to boil, strain and add two tablespoons gelatine which have been soaked in ½ cup water. Decorate mold with hard-boiled egg and parsley. Pour in little stock and let set a bit. Then put in chicken, celery and any other vegetable desired and pour in rest of stock.

—Mrs. Max Bogle.

Chicken Tamale

- 1 chicken (4 or 5 pounds) boiled with one large onion. When tender take out of liquor, remove bone and skin
- 4 cups of corn meal; salt to taste
- 1 can (large) strained tomatoes
- 1 tablespoon chili pepper (or more to taste)

Add to the liquor and boil two or three hours. Add chicken and ripe olives. May be served in corn husks, or individual dishes. Serves from 16 to 18 people.

—Mrs. Franz Richter.

Chicken Souffle

- 2 cups scalded milk
- ⅛ cup butter
- ⅛ cup flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ cup stale soft bread crumbs
- 2 cups cold cooked chicken finely chopped
- yolks 3 eggs, well beaten
- whites 3 eggs, beaten stiff

Make a sauce of first five ingredients, add bread crumbs and cook two minutes; remove from fire, add chicken, yolks of eggs, then fold in whites of eggs. Turn in a buttered baking dish and bake 35 minutes in a slow oven. Veal or beef may be used in place of chicken.

—*Mrs. M. Lyle Spencer.*

Scalloped Chicken

Boil 1 chicken until tender; cut chicken in cubes and arrange in baking dish, first a thin layer of toasted bread crumbs and then a layer of chicken. Put pieces of butter, salt and pepper on top of this, then add more chicken; sprinkle bread crumbs on top with more butter, salt and pepper, then pour over this 1 pint of commercial cream or milk; see that bread crumbs are well dampened and a little milk in bottom of dish to allow for baking; set in oven about 30 minutes until nicely browned.

—*Mrs. O. D. Fisher.*

Chicken Wiggle

1 chicken
1 small can oysters
1 stalk celery
1 cup rich milk

Boil chicken until well done. Remove skin and bones. Chill the meat, then cube. Heat chicken broth, add oysters and diced celery. Boil 5 minutes and add milk. Thicken with flour like a white sauce. Season and add diced chicken.

—*Mrs. George Heiser.*

Timbale of Chicken

Boil one fowl until tender enough to pick meat from the bones and shred it in small pieces. Boil one cup rice in chicken broth, seasoning it with salt, cayenne and two chopped onions. Line a large shallow pan with a layer of rice one inch deep, over this spread the shredded chicken, and cover with another layer of rice. This may be prepared early and placed in a cool place.

One-half hour before time to serve, pour over it this dressing:

1 pint milk
2 tablespoons chopped onions
2 tablespoons chopped parsley
1 teaspoon curry powder, if you like
2/3 cup butter
1 heaping tablespoon flour

Melt the butter, add flour and curry, then milk and other ingredients, salt to taste. Just before taking from fire, add 2 eggs, well beaten with 1 teaspoon cold water. Pour this over the chicken and rice, bake about 20 minutes and serve hot.

—*Mrs. John D. McLauchlan.*

Chicken Piquant

6 slices bacon
2 minced onions
2 minced green peppers
1 pint canned tomatoes
2 cloves
1 teaspoon salt
¼ teaspoon pepper
chicken

Fry bacon, remove from pan and fry minced onions until a light brown. Remove onions. Joint a fowl, dredge with flour and salt and brown in the fat, turning frequently. Add onions, green peppers, tomatoes, cloves, salt, pepper, bacon and enough boiling water just to cover the chicken. Cover and let simmer one hour. Then bake for two hours or until very tender. Uncover the last half hour of the time. When ready to serve thicken the sauce slightly if it needs it. Serves six.

—Adele Carlin Fix.

Paprikash Chicken

1 large stewing chicken
1 large piece butter
1 clove garlic
1 quart milk
½ pint cream

Put butter in kettle with clove of garlic. Add chicken raw, cut in pieces. Cover and let simmer two hours in own liquor. Take off cover and cook down until all moisture is out of fat. Add milk and lots of paprika and seasoning. Let cook two hours more, then add cream.

—Mrs. E. Haney.

Pressed Chicken

Put a chicken on stove and boil until tender. Do not use too much water as you want the liquor to be rich to be used as a gelatine. When well cooked pick the meat off the bones and season well. Then add enough of the liquor to mix well with the chicken meat. Then put all into a mold or pan, pressing it down well and set away in a cool place until it gets firm enough to slice. Hard-boiled eggs may be added whole.

—Mrs. Caroline D. Davis.

Chicken Mousse

One 4½ pound chicken, stewed
(use only breast and wings)

Dice chicken, pour over 2 cups of the broth. While warm add 3 well beaten eggs and let boil until it thickens. Dissolve 1 envelope gelatine in 4 tablespoons cold water and pour hot mixture over it. When it begins to set add 1 pint of whipping cream (unwhipped), season well and pour into a tube cake tin.

Place mousse on chop plate when it is molded and put on 12 crisp lettuce leaves and on each leaf 3 quarters of grape fruit, 1 tablespoon peas, 3 asparagus tips. Cover with mayonnaise. Serves twelve.

—*Mrs. W. O. Fusselman.*

Pigeon Pie

Make a fine puff paste; lay a border of it around a large dish and cover the bottom with a veal cutlet, or a very tender steak, free from fat and bone. Season with salt, cayenne pepper and mace. Prepare as many pigeons as can be put in one layer of the dish; put in each pigeon a small lump of butter and season with salt and pepper. Lay them in the dish breast downwards. Cut in slices ½ dozen of hard boiled eggs and lay in with the birds. Put in more butter, some veal broth and cover the whole with crust. Bake slowly for an hour and a half.

—*Mrs. A. E. Goodwin.*

Roast Wild Duck

Dress and clean a wild duck, place in a dripping pan, sprinkle with salt and pepper and cover breast with two very thin slices of fat salt pork. Bake 20 to 30 minutes in a very hot oven, basting every 5 minutes with fat in pan. Serve with currant jelly.

Ducks are sometimes stuffed with apples cut in quarters or small onions may be put in the body of the duck to improve flavor. Neither apples nor onions are to be served.

Domestic ducks should always be well cooked, requiring little more than twice the time allowed for wild ducks. Tough ducks are sometimes steamed one hour and baked.

—*Mrs. Frank A. Plumer.*

Boned Squabs With Mushroom Dressing

Have squabs boned by your butcher. Cook bones in water flavored with walnut catsup and Kitchen Bouquet. Make dressing of: ½ lb. fresh mushrooms cut up and fried in butter and added to 2 cups soft bread crumbs that, with a little finely chopped onion, salt and pepper, have been fried in butter. Bake in oven for 1 hour, basting with liquor strained from bones. This dressing may be used for boned turkey or chicken also.

—*Mrs. Theresa Capell.*

Broiled Chicken

Place split chicken on broiler. Baste with melted butter, and watch closely. Takes about 25 to 30 minutes.

Vegetables

"There be leeks, turnips, and a bit of cabbage.
Which wilt thou have, sir?"

VEGETABLES are rich in mineral salts and vitamines and should occupy a large place in daily menus. Salt should be added to underground vegetables when first put on to cook, especially onions and potatoes. All vegetables grown above ground should be salted just before they are done. A little sugar added to water in which vegetables are cooked is an improvement.

Green vegetables should be cooked as soon after picking as possible. Lettuce, parsley and garnishings should be picked over and washed, and while wet placed in a pail with a close cover and placed in ice box.

Vegetables when wilted may be freshened by placing in cold water.

Winter vegetables, toward the last of the season, should always be soaked in cold water for one hour before using.

Wash vegetables in cold water and cook in boiling water. Allow 1 teaspoon salt to 1 quart water.

In cooking peas and beans add salt the last of the cooking.

Green vegetables retain their color if cooked uncovered.

Pimentos will keep after opened if put in jelly glass and covered with sugar and vinegar.

Try a sprig of mint in green peas.

Jerusalem Artichokes

Clean well and put to cook in plenty of boiling salted water for 1½ or 2 hours. Drain and serve in melted butter

Artichokes

Artichoke hearts may be bought in cans, ready to use in salads, timbales or as vegetables. When preparing fresh ones, trim off stem and outer leaves. Soak for half hour in cold water. Cook in boiling, salted, acidulated water (to which a little lemon juice or vinegar has been added) for 45 minutes. Drain and serve hot with melted butter, or cold with mayonnaise.

Asparagus

Scrape stalk, tie in bundles and boil 30 minutes, leaving tips out of water the first 10 minutes.

Asparagus Pudding

1¼ cups flour
¼ pound butter
1 pint boiled milk, let cool
6 eggs
1 teaspoon salt
1 can asparagus tips

Melt butter and add flour. Beat egg yolks and add to milk and salt. Stir hard and mix with butter and flour, a little at a time. Add beaten egg whites. Grease mold with butter and add a layer of batter, then a layer of asparagus. Steam 3 hours. Cut in slices and serve with creamed sweet butter.

—*Mrs. James Vallentine.*

Asparagus Souffle

1 teaspoon salt, a little pepper
1 cup cooked asparagus
2 tablespoons flour
1 cup milk
6 eggs
2 tablespoons butter

Make a white sauce of milk, butter, flour and seasoning. Add asparagus. Beat yolks and whites separately. Stir yolks into white sauce, then fold in beaten whites. Turn into a hot buttered baking dish and cook in oven about 20 to 25 minutes.

—*Mrs. M. Lyle Spencer.*

Fried Asparagus

Take asparagus tips and drain well. Roll in egg and fine bread crumbs. Fry in deep fat, and serve hot.

—*Mrs. Carney.*

Baked Beans

2 cups navy beans
4 slices bacon
½ can tomatoes, or 3 large fresh ones
1 large onion
1 teaspoon mustard
salt and pepper
2 tablespoons corn syrup
¼ cup sugar

Soak beans over night, parboil, add the rest of ingredients, put in oven and bake 8 hours.

—*Mrs. E. S. Goodwin.*

Boston Baked Beans

1 pt. beans
½ lb. fat salt pork
1 good sized onion
½ teaspoon mustard
½ teaspoon salt
½ teaspoon sugar
2 tablespoons molasses

Soak beans over night, drain, rinse and put in bean pot with salt pork and onion. Mix mustard, salt and sugar; put molasses in a cup of boiling water and add to beans. Bake slowly, adding water as it bakes out. A large cooking spoon of olive oil added makes them easier to digest. Lima beans may be used.

—*Mrs. E. S. Goodwin.*

String Beans (Mexican Style)

Slice 2 pounds tender string beans lengthwise. Fry ½ slice ham, diced. Add large lump butter.

1 small onion, sliced
½ clove garlic
1/3 green pepper, sliced
2 tomatoes, cut up
cayenne pepper

Cook together slowly and thicken with ½ tablespoon flour. Add mixture to beans and add water a little at a time as necessary until beans are thoroughly cooked.

—*Mrs. E. M. Brown.*

String Beans

Take strings off beans and cut lengthwise. Cook in salted boiling water for an hour and a half. May be served buttered or with cream sauce.

Lima Beans Spanish

Soak one cup beans over night. Boil from two to three hours, until tender, with two tablespoons catsup, one slice bacon cut fine, a large onion, a clove garlic, salt and pepper. Barely cover with water.

—*Mrs. Charles C. Finn.*

Lima Beans

Soak 1 pound lima beans over night, then boil for ½ hour, or until tender, then drain. Add 1½ tablespoonfuls butter and ½ clove or garlic (rub pan). Salt and pepper, ½ tablespoonful butter, 3 tablespoons brown sugar. Put in baking dish with several strips of bacon on top. Bake 1 hour at 350 degrees. Add more water if needed, and when done, remove from oven, cut marshmallows in small bits and cover the top. Put back into the oven until they are melted and a delicate brown.

—*Mrs. M. A. Tutthill.*

Dried Lima Beans

Dried lima beans are very rich in alkaline content, so should be used frequently by those who have a tendency to acidosis.

Soak over night. Boil in salted boiling water for 40 minutes and serve with butter or a little cream. They are nicer if not too dry.

Baked Beets with Lima Beans

½ doz. medium sized table beets	2 cups boiled lima beans

Boil the beets until tender in their skins, and then cool. Slip off the skins, trim the root ends to make them stand up like cups, and scoop out the center of the beets. Sprinkle the inside with a little salt and pepper and place in each a little melted butter. Then fill the cavities with cooked and seasoned lima beans. Brown in a quick oven. Sprinkle a little chopped parsley over the top of each cup. These may be served plain or are nice served with an egg sauce.

—*Mrs. M. Lyle Spencer.*

Beets

½ cup sugar	butter size of walnut
½ cup vinegar	salt and pepper
1 egg, beaten	

Boil and pour over beets, that are well cooked, and chopped. Serve hot or cold.

—*Mrs. C. M. Coe.*

Broccoli

Broccoli is a member of the cauliflower family, and may be prepared in the same way.

Cabbage Supreme

Put 1 teaspoon bacon drippings and 1 teaspoon butter in a deep pan (Dutch oven preferred), shred head of new cabbage into the pan, add teaspoonful sugar, salt and pepper to taste. Cover tightly and cook slowly for about 20 minutes without water.

—*Mrs. Elam M. Hack.*

Southern Cabbage

Chop fine one head of cabbage or enough from a large head for necessary amount to feed your family. Cover with boiling water. Boil 15 minutes. Drain and add dressing. ½ cup good vinegar, 1½ tablespoons of sugar, ½ teaspoon salt, ½ teaspoon pepper, ½ teaspoon mustard, 2 teaspoons of salad oil. When this is boiling add one teacup of cream and 1 beaten egg stirred together. Mix thoroughly and immediately with cabbage. Cook minute or two. Serve hot.

—*Mrs. Herbert Swalwell.*

Red Cabbage

1 red cabbage
1½ tablespoons butter
1 tablespoon flour
½ teacup vinegar
salt
pepper
ground cinnamon
1 teaspoon sugar
1 peeled and sliced apple

Shred cabbage fine, rejecting all tough parts.- Put into a deep pan one and one-half tablespoons butter and one of flour. When mixed add the cabbage and stir well over a slow fire. Put in vinegar, water to cover cabbage, spices, sliced apple and sugar. Let boil slowly for two hours, adding more water if necessary, or more vinegar if not sour enough. A little celery salt, and some like a whole onion studded with about six cloves boiled in it and removed when served. Cover closely while cooking, letting the water boil down pretty well.

—Mrs. J. H. Goodwin.

Carrots

Carrots, diced and cooked
2 tablespoons vinegar
2 tablespoons butter

When carrots are done, drain; add vinegar and butter and reheat before serving.

Brittany Tea Room Carrots

2 cups carrots, cut in small cubes
½ teaspoon sugar
1½ tablespoons flour
⅛ teaspoon pepper
1 cup strained tomato juice
¼ cup water
1 small onion
2 tablespoons oil
½ teaspoon salt
cayenne
paprika

Let carrots stand in salted water ten minutes or more. Saute chopped onions and carrots in butter for five minutes. Add flour and seasoning, stir well, then add water and tomato juice. Put on fire and when it boils pour into baking dish or casserole and bake for one hour. Good warmed over.

—Mrs. George F. Robb.

Carrots and Peas

Cook carrots, cut in cubes, till done, add double the quantity of peas and season with butter, salt and pepper.

Glazed Carrots with Mint

12 medium carrots, parboiled until tender
½ cup granulated sugar
4 tablespoons shortening
¼ cup water
2 tablespoons chopped mint

Dissolve sugar in water and add to shortening in cold frying pan. Heat until shortening melts. Add carrots and mint and cook until carrots are glazed but not browned. Sweet potatoes, parsnips, beets and salsify may be glazed the same way, with or without mint, vinegar or other special flavoring.

The secret of glazing vegetables in frying lies in adding the sugar and water mixture to shortening in a cold frying pan.

—Mrs. Herbert Blackstock.

Carrot Ring

Make 2 cups thick cream sauce of about 3 tablespoons of flour and 2 tablespoons of butter with milk required to secure right consistency. Two cups of carrots, cooked soft and mashed fine. Put yolks of 5 eggs, salt and paprika to taste in the above mixture. Lastly, add the stiffly beaten whites. Grease ring well with butter, pour in the mixture and bake until firm. Set in pan of water. Serve with peas in the center.

—Mrs. John Harrington Edwards.

Carrots and Celery

Cut carrots and celery in strips (Julienne) about 3 inches long, ⅛ of an inch thick. Boil separately. Mix and add butter.

Carrot Souffle

1 cup carrots, boiled and mashed
1 cup white sauce, medium thick
½ cup grated cheese
2 eggs
1 tablespoon minced onion
salt and paprika

Add carrots, cheese, onion and seasonings to cream sauce. Beat yolks and add next. Then fold in the stiffly beaten whites and turn mixture into buttered baking dish. Set in hot water and bake souffle for 30 minutes in moderate oven. Serve at once from dish in which it was baked. *—Mrs. Theresa Capell.*

Carrot and Spinach Ring

1 cup carrots
2 cups spinach
½ cup cream
2 slices bread
4 tablespoons melted butter
4 eggs, beaten separately
salt and pepper to taste

Cook vegetables, drain well from all water. Put spinach through sieve, chop carrots fine. Remove crust from bread, mix with cream; let stand for five minutes and beat yolks. Mix all together, fold in beaten egg whites, last. Bake 45 minutes in moderate oven. *—Mary Jackson.*

Cauliflower Snow

Cauliflower (medium size)
2 tablespoons butter
½ teaspoon paprika

Cook cauliflower tender. Put in ricer with butter and paprika and force through. Serve surrounded by points of toast or rings of pepper.

—Mrs. Walter Lyle McCallum.

Cauliflower Au Gratin

Cauliflower
1 tablespoon butter
1 tablespoon flour
2 cups milk (cold)
½ cup grated cheese

Soak cauliflower in salt and water for an hour. Cook about 20 minutes in boiling water. Place in baking dish. Make cream sauce of butter, flour and milk and pour over cauliflower. Sprinkle cheese on top and bake till nicely browned.

—Mrs. E. S. Goodwin.

Celery

Creamed celery is very simple, just a heavy cream sauce poured over parboiled celery in a baking dish with very fine crumbs sprinkled over top and a thick layer of cheese grated over them. Brown in oven 10 minutes.

Celery Patties

The hearts of 3 heads of celery
½ cup of ground ham
½ cup cream
½ cup of fine bread crumbs
1 tablespoon of butter
salt and pepper to taste

Boil the celery hearts until tender. Drain and pound to a paste, with a cupful each of ground ham, cream and fine bread crumbs; season to taste with salt and pepper and add a tablespoon of butter. Steam the mixture until it thickens, then fill small patty cases with it and serve hot.

—Mrs. Arthur Phinney.

Stewed Celery

Wash celery and cut in pieces, and cook in just enough water to keep from sticking. Season with salt, pepper and butter.

Creamed Celery

Cook celery until tender. Pour over one cup of thick white sauce, and grate cheese on top.

Celery Root

Peel and cook celery root in boiling salted water for an hour. May be served in quarters with Hollandaise sauce or scooped out, filled with crab and Hollandaise sauce.

—*Mrs. Theresa Capell.*

Corn on Cob

Place corn in cold water, bring water slowly to boil, when boiling point is reached, corn is done.

Corn Creole

1 large onion
2 green peppers shredded
1 pound hamburger

Brown in butter. Add:

1 can corn
1 can tomatoes
1 cup yellow corn meal
salt
pepper
dash of cayenne

Bake in casserole one-half hour, covered.

—*Mrs. Herbert Boring.*

Corn Pudding

1 can corn
2 eggs, beaten slightly
1 teaspoon salt
⅛ teaspoon pepper
1½ tablespoons melted butter
2 cups scalded milk

Bake in butter baking dish in slow oven until firm.

—*Mrs. Frank A. Plumer.*

Green Corn Patties

2 large ears of corn grated
1 egg
½ cup milk
¾ cup flour
1 teaspoon baking powder
pinch of salt

Mix well together and fry in a skillet by spoonfuls in boiling hot lard.

—*Mrs. E. S. Goodwin.*

Corn Fritters

2 eggs
1 cup milk
1 cup flour
1 can corn
pinch salt

Mix well together. Form into cakes and fry in deep fat.

—*Ruth P. Marion.*

Canned Corn

Select very fresh, tender ears of corn, preferably "Golden Bantam," and clean carefully. Boil in a large kettle five minutes or less. Drain and rinse in cold water. Cut corn from cobs and fill sterilized jars level full without packing. To each quart add one teaspoon salt and fill carefully with water, leaving no air spaces. Adjust tops and cover with water in a boiler and boil for four hours. *—Mrs. John Goodwin.*

Corn Oysters

For one can of corn take two eggs, separate whites and yolks. Mix the yolks with corn, season with salt and pepper. Beat the whites stiff and fold into corn. Fry in deep fat.

—Norma Jean Leslie.

Escalloped Corn

1 cup corn
1 egg yolk
½ cup bread crumbs
1 small green pepper chopped fine
½ onion chopped fine
½ cup milk
2 tablespoons butter
1 teaspoon salt
paprika
2 tablespoons flour
2/3 cup cracker crumbs

Cook onion, butter and green pepper five minutes, stirring constantly. Add flour and seasoning, also milk. Mix with other ingredients and turn into buttered baking dish and cover with cracker crumbs. Bake about one-half hour.

—Mrs. W. O. Copps.

Escalloped Corn

1 can corn
2 tablespoons flour
1 cup sweet milk
2 unbeaten eggs
1 tablespoon sugar
salt and pepper to taste

Put the corn into a mixing bowl and add the eggs, salt, flour and pepper. Stir thoroughly. Add the milk. Pour all into a greased baking dish. Bake in a moderate oven for at least 20 minutes. *—Mrs. L. J. Bissell.*

Eggplant

Do not peel eggplant when frying. Slice crosswise pieces ½ inch thick. Season, dip in flour then egg and cracker crumbs, and fry in deep fat (370°) until browned.

Eggplant

Soak one eggplant for half an hour in salt water. Slice it in ¼-inch slices. Place on the bottom of a well-greased casserole a layer of tomatoes, onion, celery and bell peppers, then a layer of sliced eggplant. Alternate layers until the casserole is filled.

Bake for one hour. About fifteen minutes before the baking is finished, put a layer of bacon strips across the top, return to the oven and finish baking. *—Mrs. Edwin Selvin.*

Eggplant Souffle

1 small eggplant	cream sauce
3 eggs	

Make a thick white sauce with ¼ cup each of butter and flour, ½ cup each of thin cream and the liquor eggplant was cooked in, or all cream if preferred. Season with salt, pepper and 1 tablespoon of lemon juice; add eggplant that has been diced and cooked until tender. Beat yolks until thick and add to eggplant. Beat whites stiff and fold in gently. Pour into a buttered dish set in pan of hot water, and bake in moderate oven for 30 minutes. Serve at once in pan in which it was baked. Mushrooms and tomatoes may be used instead of eggplant.

—Mrs. E. S. Goodwin.

Eggplant Fritters

Boil a medium sized eggplant, whole, about ¾ of an hour or until tender. Peel, mash soft, add salt, pepper, 1 well-beaten egg and 2 or 3 well-rolled soda crackers. Mix thoroughly and fry in deep fat—in tablespoonfuls. *—Mrs. E. S. Goodwin.*

Preparation of Mushrooms

Mushrooms should not be washed in a pan, for any particles of sand must NOT be allowed to lodge in the gills. Each mushroom should be held by the stem and washed under the running water. Mushrooms should not be peeled unless absolutely necessary.

Mushrooms Under Glass

Arrange mushrooms of medium size on circular pieces of toast on individual dishes. Sprinkle with salt and pepper, dot with butter, and pour over each a small quantity of heated cream. Cover with bell-shaped glasses. Bake 20 minutes. Serve just as taken from the oven. *—Mrs. H. C. Ostrom.*

Creamed Mushrooms

Prepare ½ pound of mushrooms. Melt 3 tablespoons of butter, add the mushrooms and cook 2 or 3 minutes. Sprinkle with salt and pepper and dredge with flour and add ¾ cup of cream. Cook slowly for 5 minutes. Serve hot on small pieces of toast.

—Mrs. H. C. Ostrom.

Baked Mushrooms

Cleanse large caps as for broiling. Arrange on buttered 2-inch squares of bread. Pepper if desired. Cook in hot oven for 5 minutes, then place on each cap a piece of butter the size of a hazel nut. Season and continue baking until they appear soft and tender.

—Mrs. H. C. Ostrom.

Steamed Mushrooms

Use all sizes, cutting up larger ones and stems. Let stand ½ hour in cold water containing a little vinegar. Drop into stew pan containing a tablespoon of butter at the boiling point. Cook for a minute or two and season with salt and pepper. Cook again slowly for 8 minutes. Shake the pan repeatedly, then cover with cream and let stand 8 to 10 minutes. They are delicious for breakfast. —*Mrs. H. C. Ostrom.*

Fried Mushrooms

Use larger specimens, slice. Heat sufficient butter to the boiling point in a frying pan, drop in the mushrooms and fry for 3 minutes over a hot fire, or a little longer if necessary. Serve hot on toast with a little sauce of melted butter, lemon juice, salt and red pepper. —*Mrs. H. C. Ostrom.*

Spinach and Mushrooms

Cook spinach and chop fine. If fresh mushrooms are used, saute in butter. Put layer of spinach then mushrooms and continue until pan is full. Sprinkle parmesan cheese between each layer. Pour 2 tablespoons of thick cream and 2 tablespoons of melted butter over top and bake in oven for ½ hour.

—*Mrs. Theresa Capell.*

Boiled Onions

Onions	cream sauce

Cut up onions, and put on to boil in cold water. When boiling point is reached, drain and add cold water again. Add salt, and boil one hour, when they can be drained, and butter or cream sauce added. Onions cooked this way are very delicate.

—*Mrs. Herbert Swalwell.*

Stuffed Onion

Onion	green pepper
ham	bread crumbs

Remove outer skin from onion. Parboil in salted water. Turn upside down to drain and cool. Take out center and fill with minced ham and pepper. Bread crumbs on top. Bake until tender and serve with cream sauce. —*Mrs. Hayes.*

Baked Onions

Boil eight mild onions about an hour (change the water once). Drain and scoop out centers and mix the removed centers with bread crumbs (equal parts). Add to these a few mushrooms and two slices of bacon, both chopped fine. Season to taste. Put in buttered dish and bake twenty or thirty minutes.

—*Mrs. Kathrene Manny.*

Escalloped Onions

Peel and slice six large onions thin, butter baking dish, cover bottom of pan with layer of broken crackers then sliced onions, salt, pepper and large tablespoon of butter; repeat, having top crackers dotted with butter. Fill pan to bottom of top layer with whole milk; cover and bake 45 minutes in slow oven. Remove cover to brown. Serve at once.

—*Grace K. Overbeck.*

Onions with Apples

Select four or five large apples, wash and slice without paring.. Peel and slice a half dozen onions. Fry both apples .and onions together in hot pork fat until well done and brown.

Parsnips

Parsnips	eggs
corn flakes	

Cook parsnips till tender. Cut in slices, and roll in egg and crushed corn flakes. Fry in butter and serve hot.

—*Mrs. Frank Goodwin.*

French Peas

Lettuce
peas

Line skillet with lettuce leaves, put in shelled peas, sprinkle with one-half teaspoon salt and one-half teaspoon sugar. Cover with lettuce. Add very little water, cover tightly and cook till peas are done. Add a piece of butter.

—*Mrs. E. S. Goodwin.*

Peas with Mint

Over 2 cupfuls of cooked peas pour cream sauce to which has been added ¼ cup finely cut mint.

Bell Peppers Stuffed with Corn Pudding

6 ears corn	2 tablespoons butter
3 eggs	sugar and salt
1 pint milk	

Cut tops off firm peppers and take out seeds. Scrape corn from ears and add to beaten yolk. Stir hard, add 2 tablespoons melted butter, milk gradually, beating all the time; then a little sugar, pinch of salt. Fold in beaten whites; fill peppers, and cook slowly in covered baking dish. Uncover to brown. Serve hot.

—*Mrs. E. S. Goodwin.*

Baked Pimentoes

Stuff pimentoes with breakfast cheese which has been softened with oil. Add chopped ripe olives, cayenne, mustard, Worcestershire sauce. Bake 15 minutes.

Dutch Potatoes

Pare and slice potatoes. Put layer in baking dish; season with pepper, salt and a little flour between each layer. Lay slices of bacon on top layer to cover. Cover all with milk.

—*Mrs. Charles C. Finn.*

Potatoes en Casserole

Slice potatoes very thin; let soak in cold water one-half hour; drain thoroughly and dry off. Butter a baking dish and arrange layers of the sliced potatoes. Season each layer with salt, pepper and a dash of mustard, and numerous dabs of butter; make four or five layers. Put bread crumbs and a good deal of butter on top, and bake in a moderate oven until potatoes are thoroughly done.

—*E. M. P.*

Potatoes Au Gratin

Boil potatoes in skins. Dice. Make a thick cream sauce, add 1 cake of pimento cheese, pour over potatoes and bake.

—*Mrs. Ida L. Mead.*

Stuffed Potatoes

6 potatoes (rather large)	pepper
milk	salt
butter	2 egg whites

Bake potatoes in moderate oven until soft. Cut through lengthwise, remove inside, mash fine and mix with salt, pepper, butter and warm milk and part of the well beaten whites of two eggs. Return mixture to cases, cover lightly with rest of egg and brown nicely. Cheese or chopped meat may be added to potato.

—*Mrs. E. S. Goodwin.*

Baked French Fried Potatoes

Cut potatoes lengthwise as for French fried. Place in dripping pan, cover with melted butter, or drippings, set in oven and bake.

—*Mrs. E. S. Goodwin.*

Potatoes with Pimentoes

Dice a quart of raw potatoes and cook with a small minced onion until they begin to get tender. Add a small can of pimentoes (cut up) and cook about five minutes. Drain and put in baking dish. Make cream sauce with 2½ cups milk and add ½ cup grated cheese. Pour over potatoes and bake 15 minutes.

Escalloped Potatoes

Slice raw potatoes thin and put in pan in layers, sprinkling a little flour between each layer. Scald rich milk and pour over potatoes that have been seasoned with salt and pepper and dotted with butter. Bake 1 hour in hot oven.

Potato Balls

Cut potatoes into balls with a French cutter and parboil 10 minutes; drain and drop into deep fat until browned.

Potato Surprises

Cut ends off 6 medium sized potatoes and bake. Scoop out the centers and mash the potatoes. Fill cavities with either creamed chicken, crab or salmon. Cover with mashed potato and brown in oven. This makes a nice luncheon dish.

—*Mrs. M. Lyle Spencer.*

French Fried Potatoes

Cut peeled potatoes into strips. Soak in cold water one hour, drain and dry on towel. Have a pan of deep fat about 370 degrees into which drop potatoes and fry until brown. Drain on brown paper or paper napkins and sprinkle with salt. A frying basket is very convenient. Sweet potatoes may be fried in the same manner.

Hashed Brown Potatoes

Chop cold boiled potatoes fine, season with salt and pepper. Have frying pan hot, and bottom covered with bacon drippings or butter. Put potatoes in and pat down. When brown, fold over as an omelet. Watch closely so that they do not burn.

Mashed Potatoes

4 medium sized potatoes
¼ cup milk
1 teaspoon salt
pepper, if liked
2 tablespoons butter

Boil potatoes until soft; put through ricer, add butter, salt and heated milk. Beat until light and creamy. Serve with a square of butter in center and a sprinkle of paprika. Mashed potatoes serve more portions than plain boiled.

Creamed Potatoes

Boil potatoes, cube and add to cream sauce. Much nicer than made with cold boiled potatoes.

—*Mrs. E. S. Goodwin.*

Potato Pudding

5 large potatoes, grated and strained
3 eggs, well beaten
½ cup milk
1½ teaspoons salt
1 tablespoon flour
¾ cup melted butter

Bake ¾ hour in very slow oven.

—*Mrs. James Vallentine.*

Baked Potatoes

In baking potatoes rub over with drippings before putting in the oven. It keeps the skin from getting hard and too dry.

—*Mrs. E. S. Goodwin.*

Potato Patties

Press hot mashed potatoes into a shallow pan about an inch thick. Cool and scoop out the center, put in any creamed fish and brown.

—*Mrs. Chester F. Lee.*

Potato Apples

2 cups hot riced potatoes
2 tablespoons butter
1/3 cup grated cheese
½ teaspoon salt
few grains cayenne
2 tablespoons thick cream
yolks 2 eggs

Mix ingredients in order given, and beat thoroughly. Shape in form of small apples. Make dent in top with finger to look like top of an apple and insert clove, stem up, to resemble apple stem. On under side of potato apple insert clove with blossom end out to look like apple's blossom. Slightly glaze with egg white. Place on baking sheet in oven and leave until thoroughly warmed, and sides glazed a pretty brown.

—*Irene Fisher Locke.*

Potatoes for Six

1 qt. cold boiled potatoes, diced
2 slices onion
2 sprigs of parsley
1 pint milk
2 slices carrot

Put milk into double boiler with onion, carrot and parsley. When the milk is hot, thicken with 2 tablespoons flour rubbed smooth with 3 tablespoons of butter. Stir to a cream, adding 1 teaspoon salt and a little pepper. Strain the cream and pour over the potatoes. Sprinkle bread crumbs over the top with 2 tablespoons melted butter. Bake 20 minutes.

—*Mrs. J. H. Featherstone.*

Glazed Sweet Potatoes

Wash and pare six medium-sized pototoes. Cook ten minutes in boiling salted water. Drain, cut in halves lengthwise, and put in buttered pan. Make a syrup by boiling three minutes one-half cup sugar and four tablespoons water; add one tablespoon butter. Brush potatoes with syrup and bake fifteen minutes, basting twice with remaining syrup.

—*Mrs. Edwin Selvin.*

French Sweet Potato

Peel sweet potatoes (yams are best), boil until tender, mash, season with butter, cream, salt and pepper. With an ice cream dipper place a little cone of potato mixture on a slice of pineapple. Put marshmallow on top of cone, and place all in oven until slightly browned and marshmallow has melted and run down sides of cone. Serve with sauce made of butter, brown sugar and little water. —*Mrs. A. N. Lindsay.*

Sweet Potato Puff

Boil 4 large sweet potatoes, scrape off skin and mash, add salt, 2 tablespoons brown sugar, 1 tablespoon butter, a little cream, beat well and put in well greased baking dish. Sprinkle sugar on the top, and bake brown. —*Mrs. John D. McLauchlan.*

Candied Sweet Potatoes

Arrange parboiled sweet potatoes in a baking dish. Sprinkle over a little salt, dot with butter and cover the potatoes with honey. Bake in hot oven until nicely browned.

—*Mrs. Walter W. Lathrop.*

Hawaiian Sweet Potatoes

Peel and cut in large slices eight boiled sweet potatoes. Place a layer in the bottom of a well-buttered baking dish, cover with chopped pineapple, cover with another layer of sweet potatoes, now a thin layer of currant jam; cover with sweet potatoes, pour over all some melted butter and lastly cover with marshmallows. Heat through slowly and take out of the oven when the marshmallows have melted and are a delicate brown.

—*Mrs. Edwin Selvin.*

Rice

One cup of rice rubbed well between the hands in cold water. Repeat this as many times as the water becomes cloudy. This removes all the starch. When the water is clear drain well and stir into 1½ cups of boiling salted water; cover and cook in double boiler one hour without lifting cover.

—*Mrs. J. E. Greer.*

California Rice

3 cups cooked rice
1½ cups milk
3 tablespoons flour
2 tablespoons butter
½ teaspoon salt
24 stuffed olives, sliced
1 very small onion
⅛ teaspoon pepper
cayenne
⅛ teaspoon paprika
1 cup cheese

Make white sauce of butter, flour and milk. Add cheese, olives, seasoning and grated onion. When cheese is melted pour over rice in casserole and bake ½ hour. *—L. A. C.*

Fried Rice

1 cup rice
6 slices (thin) bacon
4 slices (thin) boiled ham
1 onion
1 tablespoon butter

Brown the onion in butter, add ham and bacon (which has been cut in small pieces), fry, but not too crisp. Boil the rice until tender, each flake separate, chill with cold water, drain until dry, add to the ham and bacon in the skillet. Season with salt and pepper. A little Worcestershire sauce or catsup improves flavor. Left over chicken or pork can be used in place of the ham.

Rice Croquettes

½ cup rice
1 cup scalded milk
yolks of 3 eggs
½ cup boiling water
1 teaspoon salt
¼ lb. cream cheese

Wash rice, add water and salt. Boil 5 minutes. Put in double boiler and steam until water is absorbed. Add milk and stir lightly. Cover and steam until rice is soft (30 minutes). Remove from fire. Add egg yolks, cheese which has been grated, and butter. Shape in balls, roll in cracker crumbs and fry in deep fat.

—Mrs. G. E. McCall.

Wild Rice

Wash thoroughly. Put in double boiler and cover with cold water (never hot water), add pinch of salt. Boil 20 minutes. Drain water off. Place in warming oven to partly dry out. Never stir.

—Mrs. Victor Elfendahl.

Rice Supreme

6 pints of cooked rice
5 dozen eggs, beaten light
25 medium sized cooked carrots, cut into pieces
2 qts. milk, more if mixture too stiff
Salt and pepper to taste
4 lbs. grated cheese, or cut into small pieces

Put bread crumbs or corn flakes on top and bake one hour or more. Will serve 100 people. *—Mrs. David E. Fryer.*

Sauerkraut

Use winter cabbage, cored and quartered. Remove the outside leaves. Slice with mild pressure, about 1/16 inch thick. Pack in keg or jar not less than 5-gallon size, a layer about 2 inches deep. Add pure salt, a handful to each layer. Press down firmly with wooden masher until cabbage juice shows, but do not pack solid. Repeat this until keg is full.

Cover cabbage with cheesecloth and plate or wooden lid. Put weight on top to hold cabbage under the brine. Keep keg covered in 80 or 90-degree temperature for the first week. Scald cheesecloth and skim occasionally until fermentation is complete. Begin using in about two weeks.

—*Mrs. M. Lyle Spencer.*

Sauerkraut

Boil 1 pound of sauerkraut and 4 pig hocks for 2 hours and serve.

Sauerkraut may be used as an accompaniment to roasted wild ducks. Serve on same platter with duck breasts, and pour rich gravy over all.

—*Mrs. Theresa Capell.*

Hubbard Squash

Cut squash in pieces ready for serving. Place a bit of butter on each piece and sprinkle with brown sugar and a little salt. Bake about forty-five minutes.

Summer Squash Ring

2 tablespoons butter
1 tablespoon chopped parsley
1 teaspoon minced onion
2 cups steamed squash
1 egg, beaten
1/3 cup fine bread crumbs
salt and cayenne to taste

Mix together and put in greased mold. Bake about twenty-five minutes. Turn out, sprinkle with parsley and serve with white sauce or tomato sauce. Fill ring with minced tuna fish, heated.

Italian Marrow or Summer Squash

The various summer squash may be fried like eggplant, or boiled in very little water and seasoned with butter.

Brussels Sprouts

Remove wilted leaves and stems from Brussels sprouts and soak in cold water for 15 minutes. Cook in boiling salted water for 20 minutes, and drain. Plain melted butter, cream sauce or a little vinegar may be added before serving.

Spinach

Spinach	salt and pepper
butter	hard-cooked eggs

Wash spinach thoroughly and cook in its own moisture 15 minutes. Drain well, chop fine and season with salt and pepper and a little butter. Sprinkle with powdered yolks of hard-cooked eggs and arrange strips of the white on sides.

—*Mrs. E. S. Goodwin.*

Spinach

Wash spinach through several waters, remove roots and stems. Drain, put in a kettle containing 1 pint boiling water and sprinkle over ½ teaspoon salt to each two quarts spinach. Cover the kettle for a minute, then with a wooden spoon toss and turn for ten minutes, drain and chop very fine. Put in sauce pan. Add to each quart, 1 teaspoon butter, 2 tablespoons cream, dash of pepper and ½ teaspoon salt. Stir until hot. Add juice of half a lemon and serve with slices of hard boiled eggs.

—*Mrs. Frederick Boyd.*

Hot Stuffed Tomato

Bake whole tomatoes 10 minutes. Place on toast covered with boiled ham and add ¼ package pimento cheese. Return to oven and bake for 25 minutes or until done. Add ring of green pepper, parsley and place on lettuce with dill pickle and stuffed olives on side and cover with mayonnaise.

—*Mrs. W. O. Fusselman.*

Tomato Stuffed with Corn Pudding

1 teaspoon chopped green pepper	
1 can corn	10 tomatoes
½ cup milk	salt
2 eggs	

Beat eggs slightly and mix with corn, milk, green pepper and salt

Remove most of inside of large, firm tomatoes and season. Fill with corn pudding and bake until corn pudding is set—about twenty minutes.

—*Mrs. Frank Goodwin.*

Stuffed Tomatoes

6 tomatoes	chopped parsley
½ cup chicken meat	1 small onion, chopped
½ cup fresh bread crumbs	salt and pepper

Wash and dry tomatoes. Scrape out inside and mix well with all other ingredients. Cook mixture well and refill tomatoes. Bake about ½ hour.

Stuffed Tomatoes

Cook wild rice, following recipe on package. Saute fresh mushrooms in butter or use canned, broiled mushrooms. Broil bacon. Scoop out tomatoes. Mix wild rice, mushrooms; cut up bacon and tomato that was scooped out. Season with salt and paprika. Fill tomatoes; place strip of bacon on top and bake until tomatoes are soft—about 25 minutes.

—Mrs. Theresa Capell.

Fried Green Tomatoes

Slice green tomatoes thin, roll in salted flour and fry in hot spider with butter.

Caramel Tomatoes

Cut off the tops of the tomatoes; leave the stem, and make a cavity in the top. Fill each with a generous piece of butter. Put 1 tablespoon sugar on each tomato, sprinkle with salt and put in the oven to cook until the sugar is brown and the tomato done, but not flat. Stick a sprig of parsley in the top of each tomato and serve on rounds of toast with sauce of the tomato.

—Mrs. M. Lyle Spencer.

Vegetable Timbale

2 slices stale bread soaked in milk
½ cup cream
4 eggs beaten separately
1½ cup vegetables put through a sieve
2 tablespoons melted butter
season with salt and pepper

Bake 45 minutes in timbale pan standing in another pan of hot water. Turn out and fill center with cream sauce containing chicken, sweet breads, cheese or anything you desire.

—Jessie Kelly Bratnober.

Turnip Balls

With a potato cutter cut out turnip balls from pared turnips. Cook until tender in boiling water, drain and stir through them the following sauce for each pint of turnips: 3 tablespoons of butter beaten to a cream and mixed with two beaten egg yolks. Half teaspoon each of salt, pepper and 1 tablespoon of lemon juice. Sprinkle with finely chopped parsley and chives.

—Mrs. Victor Elfendahl.

Fish, Meat and Vegetable Sauces

White Sauce No. 1 (Thin)

2 tablespoons butter
½ tablespoon flour
1 cup milk
¼ teaspoon salt
few grains pepper

Melt butter, add the flour mixed with seasonings, and stir until thoroughly blended. Pour on the milk, one-third at a time, stirring till well mixed, and cook until smooth. Milk may be used cold or scalded.

White Sauce No. 2 (Medium)

2 tablespoons butter
2 tablespoons flour
1 cup milk
¼ teaspoon salt
few grains pepper

In making follow the directions given for White Sauce No. 1.

White Sauce No. 3 (Thick)

(For Croquettes, etc.)

2½ tablespoons butter
¼ cup flour
1 cup milk
¼ teaspoon salt
few grains pepper

In making, follow directions given for White Sauce No. 1.

Drawn Butter Sauce

¼ cup butter
2 tablespoons flour
1 cup boiling water
¼ teaspoon salt
⅛ teaspoon pepper

In making, follow directions given for White Sauce No. 1.

Bechamel Sauce

1 tablespoon butter
1 tablespoon flour
½ cup cream
½ cup stock
yolks 2 eggs
½ teaspoon salt
¼ teaspoon pepper

Melt butter, add flour and stir until smooth; add cream and stock, boiling until it thickens; season with salt and pepper, take from fire and stir in 2 yolks.

—*Mrs. E. S. Goodwin.*

Hollandaise Sauce

4 egg yolks
1½ cups soft butter (not melted)
½ cup stiff whipped cream
juice of ½ lemon

Put yolks in bowl that is set over hot water. Double boiler cannot be used and water must not boil. Cold water can be added if too hot. Whip briskly with a whisk beater; add soft butter gradually and lemon juice. If not sharp enough, more lemon can be used. Lastly, whip in the stiffly-whipped cream.

—Mrs. Theresa Capell.

Sauce Hollandaise

½ cup butter
yolks of 2 eggs
¾ tablespoon lemon juice
1/3 cup boiling water
¼ teaspoon salt
few grains cayenne

Add yolks of eggs, lemon juice and seasonings to one-third of butter; place in a sauce-pan over boiling water and stir constantly till butter is melted. As it thickens add the rest of the butter, a bit at a time, add the water and cook one minute.

Mint Sauce

4 tablespoons minced mint leaves
1 tablespoon sugar
½ teaspoon salt
6 tablespoons vinegar

Place mint in small covered bowl or cup and cover with sugar; let it stand one hour. Add salt to hot vinegar and pour over the mint; let this infuse for ten minutes before serving.

Vinaigrette

1 tablespoon vinegar
4 tablespoons olive oil
¼ teaspoon pepper
½ teaspoon salt
1 shallot
2 sprigs parsley
2 chives
2 sprigs chervil

Chop the parsley, shallots, chives and chervil; place in a bowl with seasonings and vinegar, stir together, then add the oil slowly. Mix well together and serve.

Maitre d'Hotel Butter

1/3 cup butter
½ teaspoon salt
⅛ teaspoon pepper
2 teaspoons finely chopped parsley
1 tablespoon lemon juice

Work the butter until creamy, add seasonings and parsley, then add the lemon juice very slowly.

Horseradish Sauce

(For Cold Meats)

1 tablespoon of powdered sugar
pinch of mustard

Mix and moisten with a bit of cream, then add ½ cup of cream, 1 tablespoon of vinegar and small stick of fresh grated horseradish. *—Charlotte R. Atwood.*

Horseradish Sauce

2 ounces fresh horseradish
1 tablespoon lemon juice
½ cup butter

Beat butter to a cream, gradually beat in horseradish and then lemon juice. Press through a fine sieve and keep on ice till ready to use. Serve with hot fillet, fish balls, beef, etc. The hot food melts the butter like hard sauce melts.

—Mrs. Sidney E. Goodwin.

Horseradish Sauce for Ham

1 pint whipping cream
1 cup horseradish
1 teaspoon vinegar
salt

Whip cream, then fold in carefully, horseradish, vinegar and salt to taste. Very delicious. Sufficient quantity for 20 to 25 servings.

—Mrs. Sidney E. Goodwin.

Sauce for Goose or Pork

Apple sauce, horseradish and whipped cream. Fold together and chill thoroughly. *—Miss Brill.*

Wild Duck Sauce

5 tablespoons oyster cocktail sauce
3 tablespoons catsup
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce

Lump of butter, pinch of salt, 2 cloves of garlic chopped fine. Mix all together and heat in double boiler. *—Miss Brill.*

Brown Sauce

1 tablespoon chopped onion
1 tablespoon butter
1 tablespoon flour
1 cup beef stock
salt and pepper

Fry onion in butter until brown, add flour till brown, stirring all the time. Add beef stock, season with salt, pepper and when thick strain. *—Mrs. E. S. Goodwin.*

Alligator Pear Cocktail Sauce

(For eight or ten people.)

1 cup tomato catsup
1 small cup thin cream
1 teaspoon Worcestershire
1 teaspoon lemon juice

Add cream last. Salt, dash of tabasco, paprika

—*Mrs. W. R. Taylor.*

Sauce for Crab Cocktail

2 tablespoons mayonnaise
3 tablespoons chili sauce
1 chopped onion
1 green pepper
ripe olives, capers

Chop fine and add above. This is enough for five cocktails, or one crab.

—*Mrs. H. M. Barker.*

Louis Sauce for Crab

1 cup mayonnaise
½ cup chili sauce
1 large green pepper, chopped fine
3 chives or onions
1 teaspoon Worcestershire sauce
1 tablespoon chutney
1 tablespoon green olives
1 tablespoon parsley
dash tabasco

Season with salt and lemon juice.

—*Miss Brill.*

Dressing for Crab a la Louis

1/3 cup of mayonnaise
2/3 cup chili sauce

Small quantity of finely chopped English chow-chow. Add a little Worcestershire sauce and some finely chopped herbs, shallots, tarragon, parsley. Season with salt and pepper. Keep on ice.

—*Mrs. W. R. Taylor.*

Oyster Cocktail Sauce

1 tablespoon fresh grated horseradish
1 tablespoon vinegar
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
4 tablespoons tomato catsup
1 teaspoon salt
few drops tabasco

Mix, chill and serve over oysters.

—*Mrs. Walter Lyle McCallum.*

Tartar Sauce

1 cup mayonnaise
1 rounding tablespoon of chopped chives
1 rounding tablespoon of chopped parsley
1 rounding tablespoon of chopped dill pickles

—*Mrs. W. W. Lathrop.*

Tartar Sauce

1 large dill pickle, chopped fine
1 small onion, chopped fine
1 dessertspoon capers, chopped fine
1 teaspoon parsley, chopped fine
¼ teaspoon paprika
1 large tablespoon mayonnaise

Mix well and salt to taste.

—*Mrs. R. M. Dyer.*

Egg Sauce for Fish

Add chopped hard boiled eggs and lemon juice to white sauce and serve with fish.

Bacon Sauce for Vegetables

5 tablespoons strained bacon fat
2 tablespoons flour
⅛ teaspoon paprika
1/3 cup vinegar
½ cup boiling water
yolks of 3 eggs
salt

Add bacon fat to flour and stir until smooth, cooking 1 minute. Season with paprika and salt to make it savory, and add vinegar diluted with water. Stir until it reaches the boiling point. Remove from stove and add the beaten yolks of eggs. Do not allow mixture to boil after adding yolks. Chill and thin with cream and serve over spinach, beans, corn or beet greens.

—*Mrs. Walter Lyle McCallum.*

Mint Sauce for Lamb

1 cup chopped mint
1 cup sugar
½ cup vinegar

Boil sugar and vinegar together for 5 minutes, then add mint and boil for 5 minutes longer. This is a delicious mint sauce and will keep indefinitely.

—*Mrs. John E. Denney.*

Cucumber Sauce for Fish

4 large cucumbers
1 medium sized onion, grated
level teaspoon salt
1 teaspoon pepper
2 teaspoons tarragon vinegar
6 tablespoons cream, whipped

Pare, grate and drain cucumbers; add to pulp, pepper, salt, onion, vinegar. Set on ice and just before serving add whipped cream. Must be served cold with boiled fish of any kind.

—*Mrs. E. S. Goodwin.*

Currant and Mint Jelly for Lamb, Game or Mutton

Cut 1 glass of very firm currant jelly in tiny cubes. Sprinkle with a grating of orange peel. Add 2 tablespoons of mint leaves finely chopped. Serve with meats above.

—Mrs. Walter Lyle McCallum.

Mustard for Baked Ham

½ tablespoon salt	2 tablespoons water
4 tablespoons mustard	1 tablespoon butter
2 tablespoons sugar	2 eggs
4 tablespoons vinegar	

Mix the dry ingredients and then mix all parts together. Cook in double boiler. Thin with ½ pint whipping cream.

—Mrs. R. Woodland.

Apple Sauce

Wash, pare, core and slice cooking apples, put in sauce pan with just enough water to keep from burning, cook to a mush. Sugar to taste, sprinkling of nutmeg or cinnamon; remove from fire and mix in small lump of butter.

—Mrs. Frank A. Plumer.

Nice Apple Dish

(To serve with meat.)

Select 4 or 5 large red apples, do not peel but cut them in halves crosswise. Take out cores, put in a pan, laying them flat and cover with cold water. Do not boil but simmer until tender. Have ready on the stove a rich syrup made of 2 cups of sugar and 1 cup of boiling water, cooked until a thick syrup but not thick as for candy and to which have been added 6 or 8 slices of lemon. Put the apples in this syrup and cook until transparent. Serve cold.

—Mrs. Herman C. Joy.

Baked Oranges

(To serve with Pork Roast.)

Select thin skinned oranges. Cut off tops, scoop out seeds and loosen the pulp with a grapefruit knife. Put two tablespoons of sugar in each. Put tops back on and place oranges in casserole. Pour in sufficient water to bake in a moderate oven (350° F.) until the skins are very tender, which is usually about 1½ hours. Just before they are done remove the lid, put a little butter on each and allow them to brown. If desired left over canned fruit juice or juice from cooked prunes may be used instead of water.

Baked Rhubarb

Wash thoroughly and cut into small pieces two pounds of rhubarb. Place a layer of the rhubarb into a baking dish, cover well with sugar and dry bread crumbs, repeating until all the rhubarb has been used. Add two teaspoons of water and a small piece of butter at rather close intervals, on top. Bake in a moderate oven for one-half hour. Serve this with roast meats and you will find it delicious.

—*Mrs. Edwin Selvin.*

Vegetable Sauce

Hot, seasoned cream sauce to be used with green or waxed beans, mashed turnip, summer squash or baked potatoes.

Dissolve in ½ cup of cream ½ tablespoon of sugar, ½ teaspoon of salt, ¼ teaspoon mustard and a few grains of cayenne. Heat up together 2 tablespoons of vinegar with 1 tablespoon of bacon fat at the same time the cream is being heated and combine the two mixtures.

—*Mrs. Elam M. Hack.*

Tomato Sauce

2 tablespoons butter
2½ tablespoons flour
½ cup water
1 cup strained tomato juice
1 slice onion
2 cloves
½ teaspoon salt
⅛ teaspoon pepper

Boil together water, tomato and onion; melt the butter, add the flour and brown together; add the hot liquid gradually. Boil three minutes and strain.

Entrees and Luncheon Dishes

> *"A true epicure can dine well on one dish, provided it is excellent of its kind."*

Tamale Loaf

- ½ can corn
- ½ can tomatoes
- 1 tablespoon melted shortening
- ½ large onion
- ½ chopped green pepper
- 1 well beaten egg
- ½ cup cornmeal (scant)
- 6 ripe olives
- ½ cup chopped meat (ham or chicken)
- salt and cayenne to taste

Melt shortening. Add onion and cook until tender. Add corn, tomatoes, salt and chopped pepper. Bring to boiling point. Add cornmeal gradually, stirring constantly. Cook about twenty minutes, then add egg, olives and meat. Pour into baking dish and bake for forty-five minutes. Serve with tomato sauce.

—*Adele Carlin Fix.*

Tamale Loaf

- 1 can tomatoes
- 1 can corn
- small piece salt pork chopped fine
- 1 onion
- 1 cup ripe olives
- 1 piece butter
- 1 cup olive oil
- 1 clove garlic
- 3 tablespoons Grandma's peppers

Cook the above 15 minutes. Then add:

- 1 cup milk
- 2 cups yellow cornmeal
- 3 eggs

Cook 15 minutes. Then put in pan and bake. Serve sliced on shredded lettuce; pour a hot tomato sauce over each slice. Sprinkle grated cheese and finely chopped onion over that.

—*Mrs. Charles C. Finn.*

Tamale Timbale

½ can tomatoes, strained
1 can corn
1 green pepper put through grinder
1 seed garlic cut fine
1 pint ripe olives put through grinder
1 cup cornmeal
1 cup milk
1 large tablespoon chili powder
salt
2 eggs beaten

Mix in order given. Bake in gem pans one hour in slow oven. Serve with white sauce with olive on top.

—Mrs. Croxton Rion.

Tamale Pie

1 cup of cornmeal
3 cups boiling water
salt

Boil forty-five minutes.

Fry slightly one pound hamburger steak, one onion chopped fine, one tablespoon fat, add two cups tomatoes, pepper, tabasco sauce, Worcestershire sauce. Put layer mush, add meat and cover with mush. Bake thirty minutes.

—Betty Brandt.

Chop Suey

1½ lbs. chopped round steak
½ lb. sausage meat
2 large onions
1 package spaghetti
1 tablespoon sugar
1 can tomatoes, strained
2 cups fine cut celery

Cook spaghetti in salted water and drain. Slice onion and fry in a generous portion of butter until light brown, then fry the meat. When all are cooked mix with the other ingredients and cook thirty minutes. Add pepper and salt. Sufficient quantity for 8 to 10 servings.

—Mrs. P. Mogensen.

Chop Suey

½ package spaghetti
1 pound ground beef
1 small can tomatoes
4 large onions

Cook spaghetti in boiling salt water. Drain. Fry onions and brown beef. Add tomatoes. Mix thoroughly. Season well. Turn in casserole. Bake three-quarters of an hour.

—Mrs. Frederick Boyd.

Baked Custard and Creamed Chicken

6 eggs
1 quart milk
nutmeg
salt

Beat eggs slightly, add milk, salt and sprinkling of nutmeg. Bake in pan set in hot water, and serve in thick slices topped by creamed chicken.

—Mrs. Theresa Capell.

Lamb en Casserole

2 cups lamb (cold and diced)
3 cups hot stock
1 cup strained tomato juice
1½ teaspoons salt
(minced peppers and onions if desired)

Stir in two-thirds cup rice and bake forty-five minutes.

Casserole Dinner

Cut 1½ pounds of round steak into pieces of serving size, season with salt, pepper and sifted flour, and place in buttered casserole. Cover with a layer of sliced onions which have been parboiled a few minutes. Add a layer of tomatoes, fresh or canned, more salt, pepper and flour. For the top layer use potatoes cut in quarters. Fill dish with water and bake slowly for two or three hours.

—Mrs. Albert Jacobson.

Celery Root and Meat Balls

1 lb. round steak chopped very fine
1 tablespoon cornstarch
1 egg
salt
nutmeg
pepper or sage
½ cup water

Mix all together well, take four small celery roots or two large ones, pare and cut in pieces, boil until tender, remove from water, make small meat balls, and cook until done in water from which celery root has been removed, thicken and put with celery root, serves four people.

—Mrs. W. H. Beatty.

Creole

1 onion fried in 3 tablespoons of butter
1 pound hamburger, fried
1 can tomatoes
1 can corn
1 pint stuffed olives
1 cup corn meal
¾ cup milk
chili powder
paprika

Season and mix thoroughly.

—Mrs. Frederick Boyd.

One-Dish Dinner

Pork chops with potatoes

Select loin pork chops, flour, salt, and brown slightly in skillet on top of stove. Pare and slice enough potatoes for your needs and place a layer of chops, then potatoes, and so on to fill a baking dish. Add more salt and pepper and pour milk over all to cover—about a quart to a medium sized dish. Bake in oven until potatoes are tender, but not broken, and nice and brown. Serve from dish at table with green vegetable or salad.

—Mrs. Sidney E. Goodwin.

Slum Gullion

1 can corn
1 can tomatoes
1 small onion
butter, size of an egg
1 tablespoon Worcestershire sauce
3 tablespoons cream
2 unbeaten eggs
salt
paprika
chopped parsley

Flour enough to thicken, put plenty of crumbs and butter on top and bake one-half to three-quarters of an hour.

—Mrs. Haswell J. Ramsey.

Keystone Patties

1 pint cold cooked meat (any kind)
1 tablespoon butter
2 tablespoons dried bread crumbs
½ cup of stock or boiling water
2 eggs slightly beaten
salt and pepper to taste

Put all these ingredients together in a saucepan, and stir over fire a moment until thoroughly mixed. Fill custard cups two-thirds full with this mixture. Stand them in a baking pan half full of boiling water and bake in a moderate oven twenty minutes. When done turn them out carefully on a heated dish, and pour around them Bechamel sauce.

—Mrs. E. S. Goodwin.

Veal and Mushroom Filling for Patty Shells

1 thick slice veal from leg
1 slice onion
1/3 cup cream
1 tablespoon butter
1 can mushrooms

Cut veal in small pieces, roll in flour, then saute in the hot melted butter together with the onion, cut very fine. When slightly browned cover with hot water and cook slowly until partly done, then add pepper and salt to taste. When tender mince the veal, add the mushroom and cream, simmer a few minutes longer and serve.

—Mrs. G. H. Hough.

Cottage Pie

Cover bottom of small greased baking dish with hot mashed potatoes. Add thick layer of cold meat, chopped or cut. Season with salt and pepper and a few drops of onion juice. Moisten with gravy to about half full. Put another layer of mashed potatoes on top and bake in hot oven about fifteen minutes.

Ham and Eggs in Tomato Aspic

1 quart can tomatoes
salt
1 teaspoon sugar
4 cloves
pinch mustard
pepper
1 small onion, sliced
1 bay leaf
lemon juice

Cook all together and strain. Soak three tablespoons gelatine in one-half cup cold water. Pour hot tomato over it. Alternate layers of gelatine with finely sliced hard boiled egg and ground ham.

—Mary Hayes.

Baked Ham Creole

Slice of ham 2½ inches thick.

Remove skin and soak for two hours. Place in covered baker and pour over juice from entire No. 2½ can tomatoes. Bake for one and one-half hours, then cover with the tomato pulp, one onion chopped fine, one cup celery, one-half green pepper cut small. Cover entirely with one cup sugar. Baste often and cook one and one-half hours longer with cover of baker removed.

—Mrs. A. E. McCallum.

Ham Mousse

Dissolve one tablespoon gelatine in one-half cup hot water. Add two cups chopped cold boiled ham. Season with one teaspoon mustard and a pinch of cayenne. Add one-half cup heavy cream. Turn into mold, chill and garnish with parsley.

Russian Pilaf

2 cups boiled rice
2 cups chopped meat
(any kind)
2 small onions
2 tablespoons butter
1 cup stewed tomatoes
salt and pepper to taste

Fry onions in butter, mix all ingredients together, cover with crumbs and dot with butter. Bake one-half hour.

Scalloped Potatoes and Ham

Place a thick slice of ham in baking dish. Cover with as many raw, sliced potatoes as needed. Sprinkle chopped parsley and chopped onions on top. Pour enough milk over it to almost cover it. Bake slowly about one hour or until the potatoes are done and have absorbed most of the milk. If the ham is salty no salt is needed, otherwise add a little, also add pepper to taste.

—*Miss Mary B. Davis.*

Crab and Fried Eggplant

Take cover of 1-lb. baking powder can and cut rounds of eggplant ½ inch thick. Roll in egg (1 tablespoon water to each egg) and bread crumbs, and fry brown in deep fat. Finish cooking in pan in oven. Sprinkle with salt and pepper and do not place slices on top of each other. When soft, lay crab legs on top, and sprinkle with chopped parsley and paprika. Serve with Hollandaise sauce. Boil sea shell macaroni in boiling salted water to which has been added vegetable coloring in any desired shade. Drain, add butter and grated parmesan cheese, and serve around eggplant.

—*Mrs. Theresa Capell.*

Royal Scallop

6 hard cooked eggs
1 pint medium white sauce
1 cup finely chopped ham
1 cup fine cracker crumbs in
¼ cup melted butter

Remove egg yolks and press through a coarse sieve, chop whites fine, put a layer of buttered crumbs in bottom of bake dish, over this a layer of white sauce, next a layer of egg whites, then a layer of sauce, a layer of minced ham, and over this a layer of egg yolks. Cover with buttered crumbs and bake until crumbs are brown.

—*Mrs. C. M. Curtis.*

Escalloped Ham

1 cup chopped boiled ham
3 hard boiled eggs
5 soda crackers, mashed
1 tablespoon flour
1 pint milk
1 teaspoon mustard
1 tablespoon butter

Make cream sauce with butter, flour and milk. Add ham, eggs, crackers and mustard. Salt and pepper to taste. Bake one-half hour.

—*Mrs. M. A. Tutthill.*

Ham Scallop

3 lbs. minced ham
9 eggs boiled and chopped
1 cup rice (cooked)
¼ lb. butter
2 cups milk
2 tablespoons flour (scant)

Make cream sauce. Season with pepper, chives and a few drops of Worcestershire sauce. Mix with minced ham and rice.

Butter baking dish. Put ham and eggs in layers, with crackers or bread crumbs on top. Over all pour one cup milk and two eggs, beaten, and bake one hour, slowly. (This will serve 24).

—*Kathrene Manny.*

Ham Souffle

Make white sauce of two tablespoons butter, two tablespoons flour and two cups milk. Add the following:

2 cups chopped ham
½ cup soft bread crumbs
3 egg yolks
½ teaspoon paprika
slice of onion
green pepper

Fold in the beaten egg whites and bake.

—*Mrs. Herbert Boring.*

Ham Loaf

¾ lb. ham
1 cup milk
1 egg
1½ lbs. lean pork
1 cup rather soft bread crumbs

Bake until brown, about 1 hour, then pour 1 can strained tomatoes over and bake about ½ hour longer. Thicken gravy a bit after taking out the loaf. This doesn't need any seasoning.

—*Mrs. John Argue.*

Ham and Noodles

2 cups minced ham
box of noodles
2 eggs
milk
cracker crumbs

Cook noodles five minutes in salt water, drain, add ham and beaten eggs. Cover with milk, cracker crumbs and bits of butter and bake.

—*Mrs. Walter Lyle McCallum.*

Ham Patties

1 cup cooked ham chopped fine
¼ cup fine bread crumbs
¼ cup milk
1 tablespoon butter
1 teaspoon salt
¼ teaspoon pepper

Mix the meat with the bread crumbs and seasoning, add the butter melted. Moisten with the milk and half fill greased patty pans with the mixture. Break one egg carefully on top of each, sprinkle with a little salt and pepper and cover with fine bread or cracker crumbs. Bake eight minutes in a quick oven. Serve at once.

—*Mrs. Studley.*

Ham a la King

2 cups ham cooked and diced
2 cups medium white sauce
2 hard boiled eggs, sliced
1 cup French "Button" mushrooms quartered
1 pimento cut in fine strips
1 minced green pepper

Heat white sauce; add green pepper, pimento, mushrooms, and ham. The egg may be used as a garnish or add with the other ingredients. Serve on toast.

—Mrs. J. E. Greer.

Gnocchi a' la Romaine

¼ cup butter
1/3 cup cream of wheat (uncooked)
1/3 cup corn starch
2 cups scalded milk
1 cup grated cheese
2 eggs
½ teaspoon salt

Melt butter and when bubbling, add corn starch and cream of wheat, then take off the stove and add the milk slowly making a smooth paste. Return to the fire, and cook on low heat until thick, stirring constantly. Add the beaten eggs, cheese and salt, and pour into buttered shallow pans to cool. Cut in squares and arrange on platter; sprinkle the top with grated cheese and a little paprika and brown in a hot oven. This is very nice to serve with lettuce and French dressing.

—Mrs. Leland J. Clark.

Bean Loaf

1 cup cooked beans
1½ cup bread crumbs
1 cup cream
1 cup cooked tomatoes
pepper and salt to taste

Mash the beans fine, add the other ingredients in the order given, bake in a buttered dish for one hour in a moderate oven. Serve cold in slices. Can be made the day before.

—Mrs. W. A. Holt.

Bean Entree

1 can red kidney beans

Chop one green pepper and one onion fine and brown with ten cents hamburger in butter. Add one can tomato soup, salt to taste and simmer forty minutes.

—Mrs. O. F. Condon.

Cornmeal Rarebit

1 pint boiling water	1 cup grated cheese
½ cup granulated cornmeal	2 tablespoons butter
1 teaspoon salt	2 tablespoons flour
cayenne	1 teaspoon minced parsley
1 cup milk	

Add cornmeal slowly to boiling water, salted with one-half teaspoon salt, cook five minutes over direct heat and one hour over hot water. Pour into greased shallow pan and let cool. When cold cut in small squares, place in greased pan and cover with cheese sauce made as follows:

In saucepan melt butter, add flour and cook until bubbling, then add milk gradually. When thickened, add rest of salt and other ingredients. Cook until cheese is melted and pour over cornmeal mixture. Brown delicately under broiler flame or in low oven. Serve at once. Crisp bacon curls are fine with this dish. Will serve four.

—P. G. H.

Cornmeal Souffle

Scald one pint of milk with one-third cup of yellow cornmeal, allow this to cook two or three minutes. When cool add one tablespoon of sugar, one tablespoon melted butter and one teaspoon salt, yolks of three eggs well beaten, last add stiffly beaten whites. Bake in well buttered pan in a moderate oven one-half hour. Serve with strips of crisp bacon.

—Mrs. Reiniger.

Fried Cream

1 pint milk	2 tablespoons corn starch
½ cup sugar	1 tablespoon flour
1 tablespoon butter	½ teaspoon vanilla
yolks 3 eggs	

Boil milk and stir in sugar. Beat butter, cornstarch and flour together with two tablespoons milk and add to the boiling milk. Boil two minutes, take from the fire, stir in the beaten yolks of eggs, and boil two minutes more. Add vanilla. Pour on a buttered platter until 1/3 inch high. When cold, cut in pieces three inches long and two inches wide. Roll in cracker crumbs, then in eggs, then in the crumbs again. Dip in boiling-hot lard (using a wire basket), and when brown, roll in powdered sugar, and serve at once.

—Mrs. Ollie Brys.

Noodle Souffle

Cover noodles with boiling water, add a little salt and let boil about ten minutes. Drain and put noodles in baking dish, over which pour a custard made of 2½ cups of milk and 3 well beaten eggs. Season with salt and pepper and bake about 40 minutes.

—Mrs. E. J. Bold.

Noodle Ring

1 pkg. noodles cooked until
  tender (about 20 mins.)
  and drained
5 eggs beaten together
½ cup cream
2 tablespoons melted butter
salt
pepper

Mix and put in well-buttered ring mold, set in pan of hot water and bake in moderate oven thirty minutes. Loosen edges and turn out on platter. Fill center with anything creamed; as chicken, sweet breads, hard boiled eggs, tuna fish, crab, asparagus tips. This serves about eight.

—Mrs. A. W. Wing.

Very Good Noodles

1 egg
1 teaspoon salt
flour to make a stiff dough

Beat egg slightly, add salt and flour. Knead two minutes. Roll out in sheet as thin as paper. Cover with towel and let stand on board for one-half hour at least till quite dry. Roll up loosely like jelly roll and cut off pieces about ¼ inch wide. Cook in boiling water 15 minutes, add to soup, creamed chicken, crab or cream sauce.

—Mrs. Sidney E. Goodwin.

Italian Spaghetti—Baked

1 package spaghetti
2 cans tomatoes
3 to 10 cloves of garlic
1 to 3 onions
any small quantity (1 cup or
  more) left over roast meat
  or fowl with bones
½ cup dried beans
½ lb. strong cream cheese (grated)
salt to taste
pinch of soda
1 teaspoon sugar
pinch red pepper or 1 small
  dried red pepper with
  seeds removed
a few pepper corns
paprika

Simmer garlic and onions cut fine in a little butter until slightly brown. Add tomatoes and beans with salt, sugar, soda and pepper. Cook slowly for several hours. Meat may be cooked with tomatoes or separately—latter preferred as the tomato sauce is thickened with flour and water and then put through a coarse sieve. Meat is best cooked down separately in a little cold water and boiled until it is strong broth. Add thickened puree of tomato and onion and garlic to broth and small piece of meat or fowl. Have spaghetti cooked and blanched in cold water. Place in baking dish a layer of spaghetti, then sprinkle with grated cheese, then layer of tomato sauce and meat, repeating until bowl is filled, having generous sprinkling of cheese on top. Bake very slowly, as the baking is more a matter of seasoning than cooking. The dish improves with standing, and must be made early in the day and reheated for dinner to be at its best. Have dish of freshly grated cheese, and add a spoonful to each portion served. The tomato sauce left over makes a delicious fried fish or bread chop gravy.

—N. L. Mackie.

Spaghetti Dish

1 large onion	1 small can mushrooms
¼ pound bacon	1 can spaghetti
1 large green pepper	grated cheese

Brown bacon, onion and green pepper. (Chop onion and pepper first.) Add spaghetti and mushrooms. Put in buttered baking dish and sprinkle top with cheese. Brown in medium oven. Will serve five people.

—Mrs. Hayes.

Spaghetti

One package spaghetti (boiled), 1 can tomatoes, liquid part thickened with 4 tablespoons butter and 2 tablespoons flour worked together as for a cream gravy, ½ pound grated cheese, onion to taste. Mix all together, salt well and bake.

—Mrs. C. H. Black, Jr.

Italian Spaghetti

One tablespoon butter, 1 tablespoon flour, 1 pint cold water, 2 cups sliced cheese, 8 small cloves garlic cut fine with 2 sliced onions, salt and cayenne pepper. After this has boiled, add 1 cup cream and one can tomato sauce, 1 box spaghetti covered with water, a little salt. Boil for one hour. Strain and pour cold water over the spaghetti, let drain. Pour cooked sauce over the spaghetti and bake 20 minutes.

Real Italian Spaghetti

Boil spaghetti in 2 quarts well-salted water until tender; drain, pour into serving dish sprinkled with cheese; add tomato sauce and cheese alternately, mixing with two forks. Serve hot.

Sauce

1 lb. lean pot roast
2 cloves garlic
1 medium onion
1 cup dried mushrooms
1 medium carrot
1 sprig celery
3 sprigs parsley
2 tablespoons wine
2 tablespoons butter
olive oil (enough to cover bottom of stewing pan)
salt and pepper
¾ cup grated parmesan cheese
1 lb. spaghetti

Cut meat in 1-inch cubes, sear brown in pot with butter and olive oil. Next add onion, garlic, mushrooms, carrots, celery and parsley, all finely chopped. Brown. Next add wine, let simmer for few minutes; add tomato sauce; simmer for 1 hour.

—*Mrs. Ed Galeno.*

Delicious Spaghetti

Boil ½ lb. spaghetti 20 minutes in boiling salted water. Drain and fry in 2 tablespoons butter. Make sauce by frying until brown 1 medium sized onion, 4 tablespoons ham, ½ can mushrooms, and 1 clove garlic, all chopped fine. Add 3 fresh tomatoes, diced, and 2 cups broth—chicken preferred. Cook slowly for ¾ hour; add Worcestershire sauce, Kitchen Bouquet, and 2 tablespoons flour worked smooth in a little cold water. Strain and pour over spaghetti and serve with grated parmesan cheese. Sauce may be used without straining.

—*Mrs. E. S. Goodwin.*

Spaghetti Italienne

One large can of tomatoes, one can Campbell's tomato soup, two medium sized onions, one large green pepper, one clove of garlic, two ounces olive oil, ¼ pound ground round steak.

Chop onions and pepper, not too fine, add to tomatoes and soup. Allow to simmer SLOWLY. Add olive oil, salt and pepper, garlic (cut very fine). This should all be allowed to simmer at least three hours. About half an hour before removing, break round steak into fine particles and add. Stir continuously.

Drop one pound of spaghetti into salted boiling water, and boil fifteen minutes. Drain, and serve with the above sauce, and Roman cheese. Garnish with meat balls, broiled. Serves 6.

—*Mrs. Maurice H. Black.*

Spaghetti Omelette

4 eggs
1 cup cooked spaghetti
4 tablespoons milk
½ teaspoon salt
dash paprika and pepper

Break eggs separately. Add milk and seasonings to yolks. Fold in whites beaten stiff, then add spaghetti cut in small pieces. Bake in well buttered pan. Make a cheese sauce by adding cheese to white sauce and pour over omelette.

—Mrs. Lee Root.

Spaghetti Croquettes

cup cooked spaghetti
1 cup white sauce

Season and let stand over night. Take tablespoon mixture and mold in shape, dip in egg and bread crumbs and fry in deep fat. Make white sauce and add cheese cut in small pieces; let melt. Season highly. Serve with croquettes.

—Mrs. Lee Root.

Spaghetti (Tomato Sauce)

¼ package spaghetti
2 quarts boiling salted water

Cook until tender. Drain and pour cold water through it. Make a sauce of:

1 onion, 1 small pepper
½ can tomatoes

Chop onion and pepper very fine and cook in drippings until tender but not brown. Add tomatoes thickened a little. Season with salt, pepper and a few drops of walnut catsup.

Mix this sauce with spaghetti and put in baking dish. Cover with cheese and bake forty minutes in slow oven. (Spaghetti served in cream sauce to which minced ham has been added is very nice. This should be sprinkled with cheese and baked as above.)

—Kathrene Manny.

Spaghetti With Tuna Fish

One tablespoon butter melted with ½ cake pimento cheese Add 2 tablespoons flour and milk to make a cream sauce. Add 1 can tuna fish, 1 can mushrooms, green pepper if desired, and ½ package macaroni or spaghetti cooked in salted water and drained. Also 3 hard boiled eggs sliced. Serve plain on toast or in patty shells.

—Mrs. Homer Dudley.

Spaghetti Dish

1 pound beef
1 onion
1 tablespoon parsley
3 stalks celery, cut fine
1 small can tomatoes
1 box (8 ozs.) spaghetti

Brown onion, add ground beef, fry until well done. To this add tomatoes, celery, parsley, season with salt, pepper and cayenne pepper to taste, simmer for five minutes. Cook spaghetti until tender, chill with cold water and drain dry. Add to mixture in skillet, simmer for five minutes longer.

—*Mrs. Wilmot Pritchard.*

Baked Spaghetti

Cook 1 package spaghetti and add 1 can of tomato soup, thinned with a little water, 1 small bottle pimento olives, several slices of bacon, browned with 1 small onion and 1 cup grated cheese. Pour all into a baking dish and pour over it ½ pint cream. Bake for a little while in a slow oven.

Peppers, minced ham, chicken or mushrooms are nice in this. This is a good dish for luncheon.

—*Mrs. R. B. Allen.*

Luncheon Spaghetti

½ pint spaghetti (boil until tender)
1 can tomatoes, drained
1 small can ripe olives
1 can mushrooms
¼ cup olive oil
¼ pod garlic
1 whole green pepper, finely chopped

½ lb. round steak diced and cooked until tender. Cook all ingredients together ½ hour.

—*Mrs. R. K. Wylie.*

Spaghetti

One pound or 2 packages spaghetti, boil until tender in salted water. Drain and add following sauce:

1 can tomatoes
1 large onion
5 cloves of garlic

Boil these together 20 minutes, then add 1 can mock turtle soup, 1 tablespoon salt and dash of cayenne, 2 cups grated cheese. Pour all mixed over the boiled spaghetti. Place part of grated cheese on top and bake in medium oven one hour or two.

—*Mrs. Boyd Pershing.*

Sunday Night Supper Dish

1½ cups dry, well cooked spaghetti
1½ doz. small sausages
1 can tomatoes
¼ pound cheese
eggs

Put ingredients in buttered baking dish in following order: Spaghetti, grated cheese, tomatoes and sausages. Repeat twice, putting grated cheese on top of all. Drop on as many eggs as there are people to serve. Put in oven until eggs are poached

Spaghetti Michel

1 package spaghetti
1 can mushrooms (cut)
⅛ pound cheese
2 green peppers
1 teaspoon each salt and cloves
1 can tomatoes
1 pound ham, diced
2 onions, chopped fine
1 teaspoon sugar

Cook spaghetti in salted water until tender. Cut fat from ham and fry out. Fry the diced ham slightly and if not enough fat add more. Remove ham and fry onions and peppers in same fat (slightly). Add salt, sugar and cloves to tomatoes. Pour this into spaghetti; then add ham, mushrooms, peppers and onions. Place in oven and cook for one-half to three-quarters of an hour. Sprinkle grated cheese on top and return to low oven until cheese melts. Can be made the day before, reserving cheese to add just before serving.

—Mrs. John H. Featherston.

Spaghetti

One package spaghetti, 1 pound ground round steak, 1 can tomato soup, ½ can corn, ½ cup oil, 1 ground green pepper, 1 ground onion, 1 clove garlic, 1 teaspoon salt, 1 teaspoon paprika, 1 tablespoon Worcestershire sauce, 1 can button mushrooms.

Brown the ground steak in part butter and the oil, add green pepper, garlic and onion. Let simmer five minutes, then add tomato soup, corn, liquor from mushrooms and seasoning. Mix all together thoroughly with spaghetti (previously boiled and blanched). Cover with grated cheese and bake one hour. Serves twelve.

—Overlake Golf Club.

Macaroni and Minced Ham

Put cooked and drained macaroni in a baking dish and add a generous quantity of minced cooked ham (either fried or boiled ham). Pour over it a white sauce. Mix well. Sprinkle a little grated cheese and paprika on top. Bake in a medium oven for 10 minutes.

—Mrs. George A. Smith.

Macaroni and Sausage

Fry sausage meat until well browned, and break into small pieces. Add to cooked and drained macaroni. Pour over white sauce made from milk and sausage fat—instead of butter. Season with salt and black pepper. Bake in medium oven for 15 minutes.

—*Mrs. George A. Smith.*

Italian Macaroni

One and one-half pounds round or sirloin steak cut in small pieces, ¾ cup olive oil. Heat the olive oil, put the meat in, and fry until brown. Six whole green peppers chopped, 6 large onions, 2 cloves of garlic, 1 can tomatoes, ½ teaspoon savory. Cook all together three hours. Soak the macaroni 2 hours in lots of water. Cook 20 minutes in boiling salt water, drain. Pour the sauce over it, and add 1 pound grated cheese.

—*Anonymous.*

Macaroni Loaf (Fine)

Cook ½ cup macaroni (broken in small pieces) until tender. Drain and rinse in cold water. Pour 1 cup scalded cream over 1 cup soft bread crumbs. Add ½ cup melted butter, 2 red peppers chopped, 1 tablespoon chopped parsley, ½ teaspoon salt, ½ cup grated cheese, 3 eggs beaten slightly. Mix with macaroni and bake in bread pan set in pan of water, for thirty or forty minutes. Serve with tomato or mushroom sauce.

Macaroni and Ham en Casserole

Break ½ pound macaroni into inch lengths, boil until tender in salted water. Make white sauce of a tablespoon each of butter and flour and a cup of milk. Put into this the macaroni, one cup of boiled ham, chopped fine and seasoned with a pinch of dry mustard, a little red pepper and add a beaten egg and turn the mixture into casserole. Strew bread crumbs and grated cheese over top and bake, covered, for half an hour, then uncover and brown.

—*Mrs. Albert Jacobson.*

Tomato-Macaroni

To ½ pound long macaroni, broken, add one sliced onion, salt and add enough boiling water to cover macaroni. Boil until tender, then run cold water over and drain. Melt in separate pan butter size of an egg, add one heaping teaspoon flour and cook until smooth (stirring constantly). Then add gradually while cooking, one pint puree tomato, ¼ pound cheese sliced, 1 level teaspoon sugar, salt and paprika to suit taste. When cheese is melted, mix sauce with macaroni. Put all in baking dish, sprinkle with fine bread or cracker crumbs and small bits of butter, also a little paprika. Bake about 30 minutes, or until a golden brown. This recipe will serve eight people generously.

—Mrs. A. E. Goodwin.

Macaroni and Cheese

1 cup macaroni
½ cup grated cheese
2 cups cream sauce

Cook macaroni in 2 quarts salted boiling water for 25 minutes. Drain and cool by letting cold water run through. Make cream sauce by melting 1 tablespoon butter, adding 1 tablespoon flour and cold milk and cook to consistency of thick cream. Put macaroni and cheese in pan, pour cream sauce over, add salt if necessary and pepper if liked, and ½ cup cream and bake 20 minutes. Will serve about six.

—Mrs. E. S. Goodwin.

Macaroni Dish No. 1

Spare ribs, or shoulder of pork, beef or veal may be used
can of tomatoes
small piece green pepper.
celery (about 3 inches long)
little parsley and onion
salt and pepper

Brown the meat on top of the stove; strain tomatoes and add other ingredients to the meat; let this cook down slowly until it is a thick rich sauce. Boil macaroni or spaghetti until tender in a little salted water; drain and put a layer of macaroni or spaghetti, alternate with the sauce, and add grated cheese with layer. Serve on a large platter.

Second Method: If preferred, dried mushrooms may be added to the sauce. The mushrooms should be washed and soaked for three or four hours in a little luke warm water, and add what little liquid is left along with mushrooms, into the sauce.

—Mrs. P. Kootros.

Macaroni Dish No. 2

5 or 6 slices of bacon
1 can of tomatoes
1 small onion
salt and pepper

Cut the bacon into very small pieces, nearly minced, and fry with the onion, also minced. Add the strained tomatoes to the bacon and onion, and let cook slowly until a thick sauce. This sauce with the bacon may be used in place of the sauce with the meat, and is a very good change. *—Mrs. P. Kootros.*

Oysters and Macaroni

Cook ¾ cup of macaroni in boiling salted water until soft. Drain and rinse in cold water. Put a layer in bottom of a buttered pudding dish. Cover with ½ pint oysters, sprinkle with salt and pepper and dredge with flour. Dot over with ⅛ cup of butter. Repeat, and cover with ½ cup of buttered crumbs. Bake 20 minutes in a hot oven.

—Mrs. Philip Jennings.

Devilled Oysters

Take one quart of oysters, heat in their own liquor until they curl, drain the juice off and strain it, boil juice with two tablespoons minced celery, one tablespoon minced parsley and one tablespoon of butter; add four tablespoons catsup, one teaspoon Worcestershire sauce, one teaspoon mushroom sauce, ½ teaspoon tabasco, one teaspoon salt, black pepper and a little chili powder. Cook for five or ten minutes longer and put in the oysters. Place in ramekins with butter and bread crumbs on top and bake.

—Mazie O'N. Wortham.

Oysters a la Normande

Place 1½ dozen Eastern oysters in stew pan with salt and pepper, cook five minutes and drain off juice. Chop one small onion fine and cook in tablespoon of butter, add juice of one lemon, tablespoon minced parsley, beat in the yolks of three eggs, add the juice from the oysters and cook about ten minutes over boiling water and add the oysters, serve at once.

—Mazie O'N. Wortham.

Fricasseed Shrimp

Put two tablespoons of butter in a stew pan, one piece of ham chopped fine, one large onion cut fine, one section of garlic cut fine; let this brown, then pour in a pint of boiling water, let cook one-half hour, add a tablespoon of chopped parsley, 1½ tablespoons of flour mixed with a little water, pepper and salt; add the shrimp and let stew gently for ½ hour.

—Mazie O'N. Wortham.

Devilled Crab

To six ounces of crab meat, add two ounces bread crumbs, two hard boiled eggs, chopped, the juice of ½ lemon, paprika, and salt; mix with a cream sauce or better a Bechamel sauce; bake with bread crumbs over top.

—Mazie O'N. Wortham.

Crab Meat Epicurean

For 1 pint cooked crab meat prepare 2 hard boiled eggs. Mix yolks to a paste with 3 tablespoons of butter and juice of 2 lemons, 1 teaspoon mustard, salt and pepper. Mix well and add to crab meat and chopped whites of eggs, and add ½ cup cream mixed with two beaten eggs. Mixture may be put in tomato cases and baked ten minutes, then cover with grated parmesan cheese and return to oven and brown slightly. Or mixture may be cooked in double boiler and served in timbale cases.

—Mrs. Don Palmer.

Cadillac Crab Meat

Melt 2½ tablespoons of butter, add 2½ tablespoons of flour, stir until blended, then pour in gradually a cup full of chicken or other stock, add ¼ cup of chopped mushrooms, cook 15 minutes, add crab meat, yolks of 2 eggs, slightly beaten, and 1 teaspoon of chopped parsley. Fill ramekins, sprinkle bread crumbs on top and bake.

—Mazie O'N. Wortham.

Crab a la Creole

Chop three medium sized onions and brown in 2 tablespoons of butter, add 1 small can tomatoes, 1 pod of garlic, minced, three whole cloves and a bay leaf, crushed. Stew for 20 minutes and add the meat from two crabs and cook for a while. Serve with steamed rice.

—Mazie O'N. Wortham.

Rice Hamburger en Casserole

½ cup boiled rice
1 small can tomatoes
1 pound hamburger, fried with onions
salt and pepper and a little red pepper

Put in casserole, a layer at a time, add strips of bacon, grate cheese on top and bake.

Italian Rice

1 cup dry rice
2 tablespoons olive oil
½ cup chopped onion
3½ cups canned tomatoes
½ cup chopped green pepper
1 teaspoon salt
¼ teaspoon pepper

Fry onion in hot oil until golden brown. Add raw rice and brown slightly. Add other ingredients and cover. Let simmer slowly, stirring as little as possible, about 45 minutes or until rice is tender. Serves eight.

—Mrs. Sidney E. Goodwin.

Shrimp and Rice

1 level teaspoon butter
1 thin slice onion
1 level cup boiled rice
½ pint cream
1 pint shrimps
½ cup catsup

Melt butter, add onions and when light brown, add the rice, cream and shrimps cut in shreds. When heated add catsup and when piping hot, serve on buttered toast.

—Mrs. John D. McLauchlan.

Rice Pimentos

1 cup cooked rice
1 cup grated cheese
1½ cups milk
2 eggs (beaten slightly)
salt and pepper
½ can pimentoes chopped fine

Mix all ingredients and bake in moderate oven till set like custard—about 30 minutes. Will serve five or six.

—Mrs. E. S. Goodwin.

Boiled Rice With Chicken Livers

Cook 1 cup rice in double boiler; when soft add 2 eggs well beaten, and steam 10 minutes longer. Fry onion cut in small pieces, garlic and livers, in chicken fat. Cover with lid and let simmer. When done, put through food chopper and add to rice.

—Mrs. Nathan Eckstein.

Rice Dish

Cook ½ cup rice. Make rich cream sauce, using one large tablespoon of flour and 1 tablespoon of butter and 2 cups or more of milk. Put in rice, ¼ pound cold boiled ham put through grinder, 1 green pepper and 1 onion through grinder. Put into buttered baking dish and grate cheese on top and bake one-half hour.

Spanish Dish

1 can corn
1 can tomatoes
1 or more chilies
1 tablespoon sugar
2 onions
salt to taste
1 teacup rice (washed)
1 red pepper

Cook together slowly for it is apt to stick.

—Kathrene Manny.

Spanish Rice

2 cups cooked rice
5 or 6 slices of fried bacon
1 small onion cooked in bacon fat
1 can tomato soup
1 package pimento cheese

Mix and bake.

—Mrs. Haswell J. Ramsey.

Spanish Rice

1 cup rice (cooked and drained)
½ pound ground steak
Juice from 1 can tomatoes
¼ green pepper
salt and pepper

Mix all together and bake about one hour.

—Mrs. Per Lee Welty.

Cheese Fondue

1 cup soft bread crumbs
1 cup milk
1 cup grated cheese
3 eggs
½ teaspoon salt
few drops of tabasco sauce

Heat milk and pour over bread crumbs, add cheese and seasonings. Beat eggs separately. Add yolks to mixture, then fold in beaten whites. Steam in ring mold, and serve with peas, crab or shrimps or steam in melon mold, cover with Bar le Duc and serve as a dessert. A glass of currant jelly may be beaten into a glass of Bar le Duc.

—Mrs. Theresa Capell.

Risetto

1 cup rice
1 cup grated cheese
1 cup strained tomatoes or tomato sauce
1 onion
1 green pepper
1 teaspoon salt
1 tablespoon shortening

Cook rice. Melt shortening and add chopped onion and pepper and cook until heated through. Add tomatoes. Have a well greased baking dish ready and put in a layer of rice, sprinkle with cheese, then add a layer of tomato mixture. Repeat, having the last layer cheese. Cover and place in a moderate oven until cheese is melted. Serves six.

—Adele Carlin Fix.

Cheese Pudding

4 slices bread
1 cup grated cheese
2 cups milk
2 eggs

Break bread into small pieces in baking dish, add cheese. Pour milk and egg beaten in it, over bread. Bake 15 minutes.

Cheese Pudding

Butter three or four slices of bread, cut into cubes. Butter baking dish. Put in layer of bread, then shredded cheese, salt and pepper. Then another layer of bread and cheese. Then beat up three eggs, teaspoon dry mustard, salt, pepper, two cups milk. Pour over the bread and cheese. Let stand one hour or longer, then bake till puffed up and brown.

—Catherine Howard.

Cheese Delights

Small rounds of bread
½ pound cheese
yolks of 2 eggs
slices of bacon

Melt cheese, add yolks, spread on bread rounds and place a slice of bacon on each piece. Place on broiler and let bacon crisp.

Cheese Wafers

½ glass currant jelly
1 package cream cheese
¼ pound salted pecans
saltine wafers

Spread saltines with jelly, press cheese through sieve or ricer and place mound on each wafer. Top with a pecan. Serve with afternoon tea.

Cheese Fluff

½ cup grated cheese
 (American cream cheese)
1 tablespoon butter
2 tablespoons flour
½ pint sweet milk
5 eggs
½ teaspoon salt
dash of pepper

Melt the butter, add flour and cream well together. Add milk and cook for 1 minute, stirring constantly. Add beaten egg yolks, also the cheese, salt and pepper. Stir thoroughly, then fold in the egg whites stiffly beaten. Pour into a greased baking dish and bake in a moderate oven for 15 to 20 minutes.

—Mrs. L. J. Bissell.

Swedish Cheese Toast

Three egg whites beaten very light, salt, 1 cup grated cheese; fold the grated cheese in the egg whites very gently, butter thin slices of bread, trim crust, spread with this mixture and toast in quick oven.

Pimento Cheese

(For side service with a plate luncheon.)

1 package pimento cheese
½ envelope gelatine
¼ pint whipping cream

Dissolve gelatine in a little cold water and add ½ cup boiling water. Let cool. Soften cheese in double boiler, add the gelatine mixture, when cool add cream well whipped. Set aside in small individual molds or large pan so as to cut into desired shapes. Will serve twelve nicely.

—*Mrs. E. M. Brown.*

Migas

Rub stale slices of French bread with garlic on both sides, dip in milk. Put olive oil or drippings in frying pan, brown on both sides. While frying, put on grated American cheese; after cheese is melted put on platter, put on more cheese, chopped eggs and stoned olives, cover with Spanish tomato sauce.

—*Mrs. Brotze.*

Cheese Scrappi

2 cups milk
½ cup grated cheese
1 tablespoon cornstarch
8 young onions
1½ teaspoons salt
⅛ teaspoon paprika
⅛ teaspoon curry powder
toast

Heat milk in double boiler, add cornstarch thinned with a little cold milk. Stir constantly. Chop onions fine, using part of the tops, add with cheese to sauce. Add seasoning and pour over buttered toast.

—*N. C. L.*

Cheese Relish

¼ pound American cheese
1 cup milk
¼ teaspoon dry mustard
small piece of butter
pepper
salt
paprika
½ cup cracker crumbs

Cut cheese into small bits and place in hot frying pan. Pour over it one cup sweet milk and while it heats, stir together the butter and other seasonings and add to mixture, stirring all the time. When the cheese is melted and the whole is becoming creamy, sift in gradually the cracker crumbs. Serve hot with toast.

—*Elizabeth D. McCallum.*

Cheese Fondue

¾ cup milk
1 beaten egg
1 cup cheese
butter the size of a walnut
a pinch of salt
1 cup soft bread crumbs

Heat milk, add bread crumbs, then the cheese, cook like rarebit and add the egg last. Serve on toast or crackers with a slice of orange.

—*Mrs. Chester F. Lee.*

Cheese Balls

1 cup grated cheese
cracker crumbs
1 egg

Mix cheese with stiff egg white. Roll into balls the size of marbles. Roll in yolk of egg and cracker crumbs (fine) three times alternately. Set on ice for several hours, then fry in hot fat a golden brown and serve with salad.

—*Kathrene Manny.*

Cheese Balls

Mix 1¼ cups grated cheese; ¼ teaspoon of salt; 1 speck of cayenne; 1 tablespoon flour; the stiffly beaten whites of 3 eggs. Shape into balls, roll in cracker crumbs, fry a delicate brown in deep hot fat. —*Anonymous.*

Welsh Rarebit

One cup milk, scald and thicken with a little moistened flour, add good pinch salt, butter size of walnut and ½ to ¾ cup grated cream cheese. Cook smooth in double boiler. Serve on crisp wafers with a sprinkle of paprika. —*Anonymous.*

Welsh Rarebit

One-half cup cream, boiling, add 1 cup of grated cheese, melt; add 1 beaten egg, and 1 teaspoon flour for thickening, stir constantly, add salt, and a dash of paprika.

—*Mrs. Sybal Hamrick.*

Cheese Souffle

Blend in chafing dish: 1 tablespoon butter, 1 tablespoon flour—and then add 1 cup milk, salt, pepper, paprika to taste. Then add to this cream sauce 1 cup grated cheese, 4 slightly beaten egg yolks, and last fold in 4 stiffly beaten whites. Cover and cook over boiling water 12½ minutes. Serve on crackers or toast. Six to eight servings. —*Mrs. Sidney Goodwin.*

Cheese Souffle

2 tablespoons butter
2 tablespoons flour
½ cup scalded milk
¼ cup grated American cheese
½ teaspoon salt
3 eggs
cayenne pepper if desired

Melt butter, add flour and when well blended add, gradually, the scalded milk. Then add salt, cheese and cayenne and remove from fire. Add beaten yolks of the eggs. Let the mixture cool and cut and fold in the stiffly beaten whites. Pour into buttered baking dish and bake in slow oven 25 to 30 minutes.

—*Mrs. Chas. O. Myers.*

Cheese Fondue

1 cup bread crumbs soaked in two cups milk
1 cup grated cheese, salt and pepper

Mix all together and bake until brown on top. Serve immediately.

—Mrs. A. H. Langdon.

Corn and Cheese Souffle

1 tablespoon butter
1 tablespoon chopped green pepper
¼ cup flour
2 cups milk
1 cup corn
1 cup grated cheese
½ teaspoon salt
3 eggs

Melt butter and cook pepper in it. Add flour and milk to make cream sauce. Add corn, cheese, yolks and seasonings. Fold in whites beaten stiff. Bake in buttered baking dish about one-half hour.

Tomato Cream Toast

¼ cup butter
1/3 cup flour
1½ cups strained stewed tomatoes
speck of soda
¾ cup cream
toast

Melt butter and blend with flour. Pour in gradually stewed tomatoes and add soda. Season with salt and a little pepper. Add heated cream and pour over toast. Serve immediately.

—Mrs. E. S. Goodwin.

Baked Tomatoes

Scoop out centers of tomatoes and fill with one cup fine stale bread crumbs stirred through one-fourth cup melted butter, and one cup pecan nut meats, chopped. Sprinkle with salt and pepper and bake.

—Mrs. Victor Elfendahl.

Tomato Rarebit

1 can tomatoes
1 pound grated cheese
2 cups bread crumbs
¼ teaspoon dry mustard
1 tablespoon Worcestershire sauce
salt

Strain tomatoes and mix all ingredients. Boil slowly, stirring until thick. Serve on hot buttered toast or crackers. Serves eight people.

—Mrs. C. T. Brehm.

Tomato on Toast

½ can tomatoes
1 little fine onion
1 tablespoon butter
salt and pepper

Cook 5 minutes. Add 1 teaspoon cornstarch dissolved in little water. When hot stir in 6 eggs beaten. Stir constantly. Add 1 teaspoon chopped parsley. Let heat through only. Add more cornstarch and fewer eggs if desired.

Filipino Dish

1 can tomatoes	2 tablespoons butter
1 cup grated cheese	2 eggs
1 small onion, grated	salt and pepper
1 green pepper	

Melt butter and add tomatoes, cheese, onion juice and chopped peppers (all mixed together first). Stir. Then add well beaten eggs. Cook until eggs are of a creamy consistency. Stir all the time, and serve on toast.

—*Mrs. Don Palmer.*

Orange Fritters

2 eggs	2 cups flour
½ cup sugar	2 teaspoons baking powder
½ cup sweet cream	¼ teaspoon salt
½ orange (grated rind and juice)	

Beat eggs light. Add sugar and rind and juice of orange. Add flour sifted with salt and baking powder. Moisten with cream and drop by teaspoon in hot lard.

Plain Fritters

2 eggs	1½ cups flour
1 cup milk	1 teaspoon baking powder
pinch of salt	

Mix and drop in hot fat. Serve with powdered sugar or maple syrup.

Swedish Timbales for Creamed Mixtures

1 egg	½ cup flour
½ cup milk	⅛ teaspoon salt

Beat egg slightly, add part of milk, then flour and salt, then rest of milk, and beat smooth. Dip iron in hot fat till warm, then in dough. Let surplus dough run off, plunge quickly in hot fat till brown and drain on paper. —*Mrs. E. S. Goodwin.*

Chicken en Casserole

(Spanish Style)

Joint a fowl. Chop fine an onion and about an ounce of raw ham. Melt ¼ cup of butter in a frying pan and in this brown the pieces of fowl. Remove to casserole. Brown onion and ham in pan and add these to casserole with 1 quart hot white broth or boiling water, 1 pint of hot stewed tomatoes, ¾ cup of rice boiled five minutes, drained and rinsed in cold water and drained again, 1 teaspoon salt, 1 green pepper sliced. Cover closely, let simmer in oven an hour or until tender.

—*Mrs. Victor Elfendahl.*

Cornmeal Loaf

1 cup yellow cornmeal
1 can tomatoes
1 can corn
1 green pepper
1 small onion
1 tablespoon salt
pepper to taste

Cut the onion and pepper up together fine. Mix with other ingredients and let stand over night. The next day add 2 eggs and 1½ cups cream. Bake 1½ hours in a moderate oven. Serve with a spoonful of creamed crab over the top. This recipe serves about 10 persons.

—*Mrs. J. M. Anderson.*

Fruit & Flower Special

½ pound crab meat
1 package egg noodles
2 hard-boiled eggs
1 medium onion
1 green pepper
stuffed olives
celery salt
pepper to taste

Fry the pepper and onion together in butter. Boil the noodles in salted boiling water until tender. Drain, then add other ingredients. Make one pint of cream sauce and mix all together. Put into casserole, cover with cracker crumbs and bake for thirty minutes. Tuna fish, shrimps, or chicken may be used in place of the crab.

—*Mrs. J. M. Anderson.*

Baked Crab

6 cups bread crumbs
¾ tablespoon salt
4 lbs. crab meat
4 green peppers, parboiled 5 minutes, and cut fine
2 cans pimento
4 hard-boiled eggs, cut fine
3 pints milk
3 tablespoons onion juice
2 tablespoons parsley, cut fine
4 tablespoons butter

Mix all but butter. Put in baking dish, cover with bread crumbs and butter. Bake ½ to ¾ hour. Serves forty.

—*Overlake Golf Club.*

Lobster Farci

½ lobster
1 tablespoon butter
1 tablespoon flour
¾ cup cream
1 raw egg yolk
½ teaspoon Worcestershire sauce
½ teaspoon walnut catsup
tabasco sauce
sherry
salt

Cut lobster meat in dice. Make cream sauce of 1 tablespoon butter, 1 tablespoon flour, ¾ cup cream; when thick, add seasonings. Take from fire and whip in yolk and ½ cup whipped cream. Add lobster meat and put back in lobster shell. Cover with bread crumbs browned in butter; put in oven and brown.

—*Mrs. Theresa Capell.*

Tuna Fish and Noodles

1 package noodles	1 package soft cream cheese
1 can tuna fish	Salt and pepper to taste
1 can mushrooms	

Cook noodles, make white sauce equal to 1 pint, add noodles to other ingredients, stir into the white sauce, and serve hot on buttered toast or patty shells. Will serve 6 to 8 people.

—*Mrs. David E. Fryer.*

Chicken with Almonds

These proportions are for three medium-sized chickens.

3 cups cooked rice (rinse in cold water to separate kernels)
3 cups raw celery
1 pound blanched almonds
3 chickens

Boil chickens until tender, bone and reserve stock for gravy. Arrange layers of rice, nuts, celery and chicken until pan is filled. Pour gravy over last and bake one hour. Dot each layer with butter and season with salt and pepper. Mushrooms may be added if desired. Garnish with pimento and parsley.

—*Mrs. Carl P. Grosenick.*

Potted Liver

1 pound calf's liver
½ pound lean ham or bacon
1 small onion

Toss all in frying pan 10 minutes. Put in a double boiler and add 2 bay leaves, ½ dozen peppercorns which have been finely crushed, 4 allspice berries, a speck of cayenne, a teaspoon of salt and one cup of boiling water. Cook slowly an hour or more until tender, then put it through a fine mincer. Press into small pots and seal with wax. A heart or tough piece of meat may be used up in this way.

—*Mrs. Edwin Selvin.*

Bengal Curry

(An old Indian Recipe)

1 pound round steak	3 teaspoons, or more, if desired, of curry powder
2 large onions	2 green apples
1 banana, or any other kind of fruit desired	1 small can of sliced pineapple
1 dessert spoon of raisins	a little dark jam
	1 dessert spoon tomato sauce

Cut the steak into dices and fry with the sliced apples and onions in butter. Turn the steak, apples and onions into a saucepan which contains the fruit, which has been cut up in it. Add a small portion of soup stock and salt to taste. Simmer until the meat is tender, then just before the dish is served, add 3 teaspoons (more if desired) of curry powder. Serve with boiled rice and Indian chutney.

—*Mrs. Edwin Selvin.*

Devilled Crab

3 crabs
2 beaten eggs
1 teaspoon salt
6 crackers, rolled
2 green peppers, chopped fine
¼ teaspoon cayenne
½ onion, chopped fine

Mix well together, make quite moist with milk, and bake in buttered baking dish. Serve in clam shells.

—*Mrs. William A. Eastman.*

Cauliflower and Shrimps

Boil cauliflower whole in a piece of cheesecloth. Serve on chop plate surrounded by heated shrimps and Hollandaise sauce.

—*Mrs. Theresa Capell.*

Left-over Chops En Casserole

Put in buttered casserole with chopped onion (according to taste) and add sliced tomato or ½ cup tomato puree with 1 cup stock, salt and pepper. Simmer slowly. A little flour to thicken may be added. —*Mrs. Victor Elfendahl.*

Chow Mein

2 tablespoons fat from meat, or butter
1 cup chopped onions
1½ cups sliced celery and 1½ cups mushrooms
(3 cups celery instead if desired)
2 cups bean sprouts
2 cups or 1 pound meat cut 1x½x1/16 inches;
lamb, beef, pork or chicken as desired
1 cup water chestnuts and 1 cup bamboo sprouts, if desired
4 cups Chinese fried noodles
2 hard-boiled eggs
¼ cup Chinese sauce
½ cup shredded almonds
lettuce to garnish

Place the meat with the onions, mushrooms, bean sprouts and bamboo sprouts in the hot fat in a frying pan. Fry for about ten minutes, or until contents are brown and savory. Add celery and water chestnuts and enough water to cover the mixture. Cook at a low temperature until tender. Do not boil. Cooks in about 30 minutes. Add Chinese sauce and serve on hot platter, arranging rice in a border, shaping hot fried noodles in mound with chow mein over the top. Decorate with lettuce and sliced hard-boiled eggs. Sprinkle with almonds over the top and serve with additional Chinese sauce if desired. —*Mrs. M. A. Tutthill.*

Chicken Custard

½ cup bread crumbs
1 cup milk
2 egg yolks
pinch of celery salt
2 tablespoons chopped breast of chicken
pinch of salt

Take crumbs from center of stale loaf and add the finely chopped chicken. Beat the yolks until well mixed and add to them milk and seasonings. Pour this over other ingredients. Mix thoroughly. Fill custard cups, set in pan of hot water and bake in moderate oven until set. Serve hot. —*Mrs. E. S. Goodwin.*

Stuffed Peppers (I)

4 medium sized green peppers
½ cup finely cut cheese
1 tablespoon grated onion
2 cups boiled rice
1 teaspoon salt
½ teaspoon paprika
⅛ teaspoon pepper
¼ cup milk
½ cup coarsely chopped walnuts

Melt the cheese in a double boiler with the milk. Then mix it with the rice, grated onion, seasonings, and nuts. Parboil the green peppers for five minutes. Remove from fire and plunge in cold water; remove the caps and seeds and stuff them with the rice mixture. Place in a pan. Pour one cup of hot water around the peppers, and bake in a moderate oven forty-five minutes. —*Adele Carlin Fix.*

Stuffed Peppers (II)

Parboil the peppers in slightly salted water for twenty minutes. Plunge in cold water and remove the caps and seeds. Drain the liquid from an eight ounce can of mushrooms and let cold water run through them for a moment; then cut in small pieces. To mushrooms add yolks of three hard cooked eggs, chopped, one cup of soft bread crumbs, half teaspoon of salt, one tablespoon each of lemon juice and butter. Moisten with ½ cup of thin cream. Fill peppers with this mixture, cover with crumbs, place in buttered baking dish or in individual ramekins, and bake until tender and browned in moderate oven. Serves six. —*Adele Carlin Fix.*

Stuffed Peppers (III)

Peppers
½ cup cooked rice
1 cup cooked ham
1 cup broth
½ cup thick tomatoes
2 tablespoons of butter
½ teaspoon salt
1 onion

Fry minced onion in butter till soft. Add other ingredients and simmer till thick. Fill peppers that have been parboiled. Put buttered crumbs on top and bake.

—*Mrs. Nellie Goodwin.*

Egg Dishes

"Eggs, like Caesar's wife, should be above suspicion."

Baked Eggs

Make a white sauce. Put eggs into hot sauce. Cover with grated cheese. Bake in average oven 15 minutes.

—Mrs. Charles C. Finn.

Scrambled Eggs

Put teaspoon butter in top of double boiler, break in required number of eggs, adding 1 tablespoonful of water for each egg. Beat with egg beater until done. Serve at once.

—Mrs. Elam M. Hack.

Scrambled Eggs

Beat 5 eggs slightly and for each egg add 1 tablespoon milk. Add salt and pepper. Heat pan, put in 2 tablespoons butter, and when melted, turn in mixture. Cook until creamy, stirring and scraping from bottom of pan.

—Ida L. Mead.

Poached Eggs

Put about 1 quart water in pan and add 1 teaspoon salt and 1 teaspoon vinegar. When water is boiling, stir hard and drop in eggs, one at a time, and as it sets, push to one side of pan. Cook until white is set over yolks. Then remove with cake turner and place on slice of buttered toast.

—E. M. Plumer.

Escalloped Eggs

1 dozen hard-boiled eggs, sliced when cold
½ cup butter, ½ cup flour and 1 quart milk, making 1 quart white sauce
1 chopped green pepper, 1 teaspoon salt

Put eggs in sauce and pour into baking dish. Put crumbs, cheese and butter on top and put in oven to brown. Serves ten people.

—Mrs. Peter Mogensen.

Scalloped Eggs

Grease spider with butter. Break in eggs whole (as many as number of persons to be served). Cover with cream sauce, flavored with Worcestershire sauce. Sprinkle with bread crumbs. Bake until eggs are set.

—*Mrs. C. S. Wills*

Coddled Eggs

Pour boiling water over eggs and set on back of stove for ten minutes.

Eggs a la Amsterdam

6 hard-boiled eggs
1 pint cream sauce
¼ cup grated cheese

Cut eggs in slices, add to cream sauce with cheese and serve on toast.

—*Mrs. E. S. Goodwin.*

Mushroom Omelette

Wash mushrooms in salted water. Put in stew pan with lump of butter and simmer for 20 minutes. Make white sauce and combine and fold into omelette. Pour excess around and on top of omelette. Use plenty of pepper in white sauce.

—*Mrs. Walter R. Taylor.*

Ham Omelette

Make a white sauce of 1 tablespoon butter, 1 tablespoon flour and ½ cup milk. When cool, beat in 2 well beaten yolks, and fold in the whites. Fold over minced ham, and serve with Spanish sauce.

—*Mrs. C. M. Coe.*

Omelette

4 eggs
4 tablespoons water
salt and pepper
butter

Beat eggs slightly and add water, salt and pepper. Put two tablespoons butter in pan and when melted, add egg mixture. As it begins to set shake pan, when set, fold over, and put in oven for few minutes.

—*Mrs. E. S. Goodwin.*

Baked Eggs with Pimento Potatoes

2 cups riced potatoes
1/3 cup milk
2 tablespoons butter
1 teaspoon salt
2 tablespoons chopped pimentoes
¼ cup dry bread crumbs
4 eggs
pepper

Mix potatoes, butter, milk, salt and pimentoes together. Arrange in baking dish. Make four indentations, into each break an egg. Dust with salt and pepper. Sprinkle with crumbs and bake until eggs are done. Serves four people.

—*G. H.*

Baked Eggs with Cheese

4 eggs
1 cup grated cheese
1 cup fine bread crumbs
pinch of cayenne pepper
¼ teaspoon salt

Break eggs into buttered dish and cook in oven until they turn white around edge. Cover with mixture of cheese, crumbs and seasonings. Brown in hot oven. Serves four people.

—*Mrs. Hayes.*

Florentine Eggs

4 tablespoons mushrooms
1 onion
2 tablespoons butter
1 tablespoon flour
1 cup hot milk
6 eggs (hard-boiled)

Chop mushrooms and onion, cook in butter and flour, add one cup milk. Add chopped yolks of eggs and garnish with whites cut in rings.

—*Mrs. Hayes.*

Egg Benedict

Place on a round of toast a small thin piece of broiled ham, then a slice of broiled tomato and on top of this a poached egg. Cover with Hollandaise sauce. Serve as luncheon dish.

—*Mrs. Hayes.*

Eggs a la Langham

6 good sized potatoes
¼ cup cream
1 teaspoon salt
6 eggs
¼ cup grated cheese
¼ teaspoon pepper

Bake potatoes; cut in halves lengthwise, take out inside and season and mash. Refill skins. Poach eggs and place one on top of each potato. Sprinkle with cheese and brown in oven.

—*Mrs. Hayes.*

Luncheon Eggs

Make a cream sauce with:

3 tablespoons flour
3 tablespoons butter
2 cups milk

Add one cup grated cheese. Crisp crackers by buttering and placing in broiler. Place two crackers on each plate, place one-half hard-boiled egg on each cracker and pour over cream sauce. Garnish with six stuffed olives to a serving.

—*Mrs. R. Morey.*

Luncheon Eggs

¼ pound mushrooms
1 tablespoon butter
1 tablespoon flour
½ cup chicken stock
¼ teaspoon salt
pepper

Chop mushrooms fine, melt butter and add to mushrooms. Stir until the moisture has evaporated. Add flour, blend thoroughly, then add chicken stock, salt and pepper. Let boil two minutes. Cut in halves 6 hard-boiled eggs, remove yolks and mix them thoroughly with the mushroom sauce and use this mixture to fill the eggs. Set the eggs in a buttered baking dish, surround with tomato sauce and let it heat thoroughly. Just before serving place a fillet of sardine on each stuffed egg.

—*Mrs. C. H. Black, Jr.*

Japanese Eggs

6 hard-boiled eggs
6 sardines
1 teaspoon salt
2 tablespoons butter
few grains cayenne
2 cups hot boiled rice
2 cups tomato sauce

Cook eggs one-half hour just below the boiling point, remove and plunge into cold water, let them remain two or three minutes, then remove the shells. Cut eggs lengthwise and remove yolks. Remove bones from sardines and mince fine, mix with egg yolks and seasoning, form into balls and put one ball in each half of egg white. Spread rice on platter and place eggs on it, pour tomato sauce around eggs.

—*Mrs. M. P. Moody.*

Eggs and Tomatoes

1 can tomatoes
salt, mustard and paprika to taste
2 cloves and 1 onion chopped
5 eggs well beaten

Add onion, cloves and seasoning to tomatoes and cook until onion is tender, and the whole reduced. Then add well beaten eggs and keep on fire until eggs are set. Pour over buttered toast.

—*Mrs. Hayes.*

Egg Ramekin

¾ cup rice
6 eggs
pinch of salt
paprika
grated cheese

Boil rice in two quarts boiling water (salted). Half fill buttered ramekin with rice, drop raw eggs in each and sprinkle with salt, pepper and cheese. Set in pan of boiling water, cover and set in moderate oven until eggs are set.

—*Mrs. Hayes.*

Spanish Eggs

1 green pepper
½ pint thick canned tomatoes
1 medium sized onion
6 eggs
1 tablespoon butter

Stew minced pepper and onion with butter until a light brown. Add tomatoes, break eggs into a pan containing a bit of hot butter and set in oven for three minutes. Slip off into a flat dish and pour sauce over and around.

—*Mrs. Russell Hayes.*

Egg Cutlets

4 eggs hard boiled, chopped, not too fine
1 tablespoon butter
1 tablespoon chopped parsley
2 tablespoons flour
1 level teaspoon salt
1/3 cup milk
pepper to taste

Mix thoroughly, after cream sauce is cold mold in shape, dip in egg as for cutlets, then cracker crumbs, fry.

—*Mrs. A. H. Langdon.*

Creamy Egg

3 eggs
3 teaspoons butter
¾ cup milk
¾ teaspoon salt
pepper
dry toast

Beat the eggs slightly and add the butter, seasoning and milk. Cook in double boiler. When the egg coagulates around the sides and bottom of the boiler, draw it away with the spoon. Continue in this way until all of the egg is cooked. If cooked too much the egg will curdle. Serve on toast.

—*Mrs. M. Lyle Spencer.*

Stuffed Eggs with Shrimp

Take yolks from hard boiled eggs. Mash and season well with salt, pepper and mustard. Moisten with mayonnaise. To this add finely cut up shrimps and stuff whites with the mixture. Make a rich cream sauce and add some shrimps. Put two halves of egg on toast and cover with hot shrimp sauce. Grate cheese on top.

Egg Au Gratin

Boil 6 eggs for 20 minutes. Cut in eights lengthwise. Arrange in baking dish. Pour over 1½ cups white sauce. Sprinkle with paprika. Mix ¼ cup grated cheese with ¼ cup fine bread crumbs and scatter over dish. Bake in hot oven until a delicate brown.

White Sauce

Melt 2 tablespoons butter, stir in 1½ tablespoons flour. Add 1½ cups milk, salt and pepper to taste. Cook until thick, stirring constantly.

Egg Timbales

6 eggs	1 teaspoon salt
1½ cups milk	1 teaspoon chopped parsley
pepper	¼ teaspoon onion juice

Beat eggs well with fork, add seasonings and beat again. Add milk and pour into 10 well-buttered timbale molds and place in pan of hot water. Cook in moderate oven about 20 minutes and serve with tomato or cream sauce.

—Mrs. E. S. Goodwin.

Egg Croquettes

6 eggs	½ teaspoon salt
½ cup cracker crumbs	small piece of butter
	milk to moisten

Boil eggs until hard, rub through sieve, add crumbs, salt, butter and milk. Mold and fry in butter.

—Mrs. Frank Seibert.

Escalloped Eggs

Hard boil six eggs, butter wide pan and cover bottom with broken cracker crumbs, (not rolled). Slice eggs round ¼ inch and cover crackers. Salt and pepper to taste, add a pinch of dry mustard and dot generously with butter. Fill pan to bottom of top layer with whole milk. Cover and bake fifteen minutes in moderate oven. Remove cover and brown. Serve at once.

—Grace K. Overbeck.

Salads

"Oh, herbaceous treat!
'Twould tempt the dying anchorite to eat.
Back to the world he'd tempt his fleeing soul,
And plunge his finger in the salad bowl.
Serenely full, the epicure would say,
'Fate cannot harm me, I have dined today.' "

ALL SALAD materials should be fresh and cold. To peel tomatoes, boiling water should be poured over them, quickly followed by cold, so they do not become soft and mushy.

Most meat, fish and vegetable salads are better if allowed to stand in a French dressing a short time before serving, when mayonnaise may be mixed with or put on top of salad.

The continental salad is very simple, usually one of lettuce or endive with a French dressing, accompanying the game course. In America, where they often constitute a luncheon, they are much more hearty and elaborate.

TO MARINATE: The word marinate, as used in cookery, means to add salt, pepper, oil and vinegar to salad materials, and allow to stand till well seasoned.

Left over green vegetables as peas, carrots, beans may be used separately or mixed, dressed with French dressing and served as a dinner salad. When cooking vegetables today for dinner, cook double the quantity, part to be served cold for tomorrow's salad. Asparagus is much better cold than hot. Cold boiled cauliflower, corn, beets and turnips may all be used.

Chicken Salad

1 chicken
1 carrot
1 onion
mayonnaise dressing
juice of half a lemon
1 bay leaf
pepper and celery

Wash and clean chicken. Put into kettle of boiling water with carrot, onion and bay leaf. Boil rapidly for five minutes, then lower fire and cook slowly until chicken is tender. The dark meat will be almost as white as the white meat. Remove chicken and when cold take off skin and cut meat in small pieces. One cup of chicken meat will serve five or six persons. Allow one cup of diced celery to each cup of chicken. When ready to serve, sprinkle chicken with lemon juice, salt and paprika to taste and mix with celery and one-half mayonnaise, toss with fork until each piece is covered with mayonnaise. Turn into salad bowl which has been lined with lettuce leaves. Pour on remaining mayonnaise and garnish with stuffed olives.

—*Mrs. F. M. Slack.*

Cheese and Chicken Salad

1 cup chopped chicken
3 hard boiled eggs
1½ cups grated cheese
1 teaspoon mustard
1 dash of cayenne
½ teaspoon salt
2 tablespoons salad oil
2 tablespoons vinegar

Rub the yolks of eggs smooth with the oil, stirring all the while, then add all the seasoning. Mix cheese and chicken lightly with the dressing. Garnish with the whites of eggs cut in circles and a few white celery leaves.

—*Mrs. Walter Lyle McCallum.*

Luncheon Salad

Make a bowl of lemon jello. Before it hardens add chopped celery, pimento, French peas, pearl onions, or little green ones sliced, chopped nuts, chopped chicken or pork if wished. Season. Pour into molds, and place a slice of tomato on top so when salad is turned out, the tomato will be on the bottom.

Serve either in bed of lettuce or on a slice of head lettuce with mayonnaise dressing. Garnish with pimento or cucumbers.

—*Mrs. E. S. Goodwin.*

Tomato Pineapple Salad

On a lettuce leaf, place a thick slice of tomato, cover with creamed pimento cheese or cottage cheese, then a slice of pineapple. Add whipped cream to mayonnaise and put on top.

—*Mrs. E. S. Goodwin.*

Pineapple Cucumber Salad

1 envelope gelatine
½ cup cold water
¼ cup vinegar
¼ cup pineapple juice
1 cup boiling water
2 tablespoons lemon juice
¼ cup sugar
½ cup diced cucumber
½ cup diced pineapple
1 tablespoon chopped pimentos
¼ teaspoon salt

Soak gelatine in cold water. Pour boiling water over until dissolved. Add heated pineapple juice and all other ingredients, and mold. Will serve 8 or 10. —*Mrs. Peter Mogensen.*

Pineapple Cheese Salad

One can grated pineapple boiled with one cup sugar and the juice of one lemon. Dissolve one envelope of gelatine in one-half cup cold water. Add to mixture and let set. Whip and add one cup boiled salad dressing, one cup walnut meats, one cup grated cheese and one-half pint whipped cream. Pour into molds and let set. Serve on lettuce with mayonnaise.

—*Mrs. R. Woodland.*

Pineapple Salad

1 small can grated pineapple
1 cup sugar
juice of 1 lemon

Boil two or three minutes. Add one envelope gelatine dissolved in one-half cup cold water. Let mixture cool until it starts to set then beat until fluffy. Add one cup walnuts cut fine, one-half pint whipping cream, one cup boiled dressing, one cup grated cheese. Put in molds and set. Serve with salad dressing or whipped cream. Will serve twelve if molded in cups.

—*Mrs. H. C. Perkins.*

Sorority Salad

Bananas
lettuce

Cut balls of bananas with French cutter. Put back in banana skins to resemble peas. Serve in skins on lettuce with mayonnaise. —*Muriel O'Neil.*

Cranberry Salad

1 quart cranberries
2 cups sugar
1 cup celery cut fine
1 cup nuts cut fine
1 package gelatine dissolved in ½ cup cold water

Boil cranberries and sugar to a jell. Add gelatine. Let cool and add celery and nuts. Put in individual molds and serve on lettuce with mayonnaise dressing. —*Mrs. E. S. Goodwin.*

Apple, Date and Marshmallow Salad

2 nice apples	2 tablespoons boiled salad dressing
½ package dates	1 cup whipped cream
12 marshmallows	

Slice apples, cut up dates and marshmallows, mix all together. Whip the cream until stiff, and add the boiled dressing. Pour over the chopped fruit, mix well.

—*Mrs. L. J. Bissell.*

Salad Veronique

(From Hotel Blackstone)

Remove outer leaves and any center from halves of head lettuce. Stuff with white grapes seeded and filled with cream cheese. Place a cut-up pear on top. Serve with the following dressing:

Make a good French dressing and add the following:

Chopped water cress	1 teaspoon chutney
little prepared mustard	a little chili sauce
paprika	

—*Mrs. L. J. Bissell.*

Peach Salad

Halve large peaches and fill with chopped, blanched almonds mixed with mayonnaise. Serve with mayonnaise on lettuce.

—*Caroline Goodwin.*

Malaga Grape Salad

Skin grapes, remove seeds, and stuff with almonds or pecans. Serve on lettuce with French dressing mixed with finely chopped nuts.

—*Caroline Goodwin.*

Pear Salad

Make balls of cream cheese, roll in chopped olives. Place in center of pears. Serve on lettuce with mayonnaise or French dressing.

—*Caroline Goodwin.*

Fresh Pear Salad

Peel ripe Bartlett pears, cut in half. Remove core, fill with Roquefort cheese, and put together. Dip in French dressing and roll in ground nuts. Serve on lettuce leaf with mayonnaise.

—*Mrs. Frank Goodwin.*

Canned Pear Salad

Put large can of pears in ice cream freezer. Pack ice and salt around it, and leave for four hours. Take out, slice, and serve with a dressing made of the yolks of four eggs, four tablespoons vinegar, one teaspoon sugar, one teaspoon mustard. Cook until thick in double boiler. Stir all the time. Just before taking off stove, add one cup raisins, twenty marshmallows cut into fourths. When cool, add one cup of pecans and one cup of whipped cream.

May be used for a dessert by leaving out a part of the vinegar and adding more whipped cream.

—Mrs. C. A. Kinnear.

Peach Salad

4 large peaches	1/3 cup chopped nuts
1 package Neufchatel cheese	(almonds are best)
½ pint whipping cream	

Pare peaches, cut in half and remove stones. Fill cavity with cheese. Put peach on bed of lettuce hearts. Make French dressing using lemon juice instead of vinegar. Whip the cream and add to French dressing, and sprinkle with almonds.

—Mrs. Frank A. Plumer.

Anna's Stuffed Pear Salad

Peel pears; carefully core, keeping pear whole. Fill cavity with seedless grapes. Roll pear in mayonnaise, then in chopped nuts. Serve on shredded lettuce.

—Mrs. Frank A. Plumer.

Waldorf Salad

Mix equal quantities of diced apple and celery. Add walnut meats, moisten with mayonnaise. Serve on lettuce leaves with celery curls and strips of pimento.

—Mrs. Edwin Selvin.

Apple Salad

Apples pared and cored, cooked in a syrup until tender, seasoned with a little cinnamon extract. Let cool and fill with cottage cheese. Pour over a little mayonnaise dressing and sprinkle with chopped walnuts.

—Mrs. Carlitos Bills.

Fruit Salad

2 eggs	2 tablespoons sugar
½ teaspoon mustard	2 tablespoons butter
3 tablespoons vinegar	salt and paprika

Beat eggs, add the rest of ingredients and boil in double boiler until thick. When cool beat in one-half pint whipped cream. Serve over Maraschino cherries, marshmallows, grapes and celery.

—Mrs. Walter Lyle McCallum.

Banana Nut Salad

1 cup walnuts chopped fine
3 mashed bananas

Mix together and press into small cups to mold. Turn out on small plates on which has been placed a lettuce leaf, and use over top a cream dressing.

—Mrs. Walter Lyle McCallum.

Fruit Salad

4 tart, juicy oranges
4 large bananas
1 pound white Malaga grapes

Peel oranges, cut in quarters and pull apart. Cut bananas in rather thick slices, add the grapes and pour over all a cup of orange juice, sweetened with four tablespoons powdered sugar, add a few Maraschino cherries and serve with whipped cream.

—Mrs. Chester F. Lee.

Fruit Salad

4 oranges (juice only)
2 lemons (juice only)
1 small can grated pineapple
½ cup apple, chopped fine
1 cup sugar
1 envelope and 1 teaspoon gelatine dissolved in cold water

Measure juices, fruit and sugar and add to gelatine enough hot water to make one quart in all when combined. Mold and slice or mold in individual molds. Serve with mayonnaise to which whipped cream is added. Very nice with nut bread sandwiches or cheese crackers. Will serve ten people.

—Mrs. F. C. Cover.

Fruit Salad

Soak one package gelatine in cold water a few minutes, then add enough hot water to dissolve. Mix this with one can grated pineapple. Take a pointed mold and put pimento cheese ball in each. Cut grapefruit and oranges in large pieces. Peel fruit and cut with knife each section, removing skin. Add layer of orange and grapefruit and seal together with pineapple. Serve with banana dressing made by adding two mashed bananas to mayonnaise. Heap dressing in center of mold. Two grapefruit, two oranges, one can pineapple, one cake pimento cheese, enough to serve twelve people.

—Mrs. J. E. Argue.

Salad

Drain juice of one-half can pineapple, add one tablespoon of vinegar and water enough to make one pint. Heat to boiling point and then add one package of lemon jello. When cool, add three slices of pineapple, cubed, and large cucumber, cubed, and pimento to taste. (Soak cucumber in salt water before using.)

—Mrs. Per Lee Welty.

Ginger Ale Salad

Soak 1½ tablespoons gelatine in 3 tablespoons cold water. Pour over this 1/3 cup boiling water. Add 1 cup ginger ale, ¼ cup lemon juice, 2 tablespoons sugar, ½ teaspoon salt. Let stand till it begins to set. Stir in 1/3 cup chopped apples, 1/3 cup celery, 2 tablespoons canton ginger, 4 tablespoons shredded pineapple, 1/3 cup chopped walnut meats. Serve on lettuce leaf, with mayonnaise. (Serves eight.)

—Mrs. E. B. Oliver.

Fruit Cream Salad

½ envelope gelatine
2 tablespoons cold water
1 tablespoon butter
2 egg yolks
3 tablespoons sugar
1 teaspoon salt
1/3 teaspoon paprika
few grains cayenne
2/3 cup milk
½ cup vinegar
2 tablespoons canned pineapple juice
1½ cups prepared fruit (pineapple, orange, Maraschino cherries, cut small and drained)
jar whipping cream

Soak gelatine in cold water five minutes. Melt butter and add yolks well beaten, sugar, salt, paprika and cayenne. Remove from fire and add gradually milk, vinegar and pineapple juice. Cook in double boiler, stirring constantly until thick, then add soaked gelatine. Remove from fire and beat two minutes. Cool, stirring occasionally and when beginning to set, add prepared fruit, whipped cream, beaten stiff. Be careful that fruit does not settle to bottom. Turn in mold dipped in cold water. Set aside to become firm. Serve on lettuce with or without mayonnaise. Be careful it is not too firm before you put in fruit.

—Mrs. R. S. Scott, Jr.

Marshmallow Salad

2 pounds grapes
1 can pineapple
½ pound pecans
1 pound marshmallows

Peel and seed grapes, cut marshmallows into small pieces.

Cut up pineapple, chill and mix with grape and marshmallows. Serve with mayonnaise and whipped cream on lettuce.

—Caroline Goodwin.

Frozen Fruit Salad

1 can Royal Ann cherries	1 small can pears
1 can pineapple	1 small can peaches
1 pint mayonnaise	1 pint cream, whipped

Cut cherries in halves and the other fruit into small pieces and drain over night. Then mix fruit with, at least, one-half of the mayonnaise and one-half of the cream, whipped. Mix well, turn into large or small molds, pack in ice and freeze.

Serve on lettuce, using the remainder of the whipped cream in mayonnaise on top.

—Mrs. H. P. Mogensen.

Frozen Salad

4 tablespoons tarragon vinegar	½ lb. marshmallows cut in four
4 egg yolks	½ lb. almonds cut small
1 can pineapple cut in small pieces	1 pint cream (whipped)

Cook yolks and vinegar in double boiler. Cool and mix with whipped cream. Add salad and pack 4 hours.

—Constance Wilcox.

Frozen Fruit Salad

Cut into cubes, cantaloupe, oranges, pineapple, peaches, apricots, bananas, and Maraschino cherries, enough to make four cups. Make a dressing of the juice from one large can pineapple, juice of one lemon, sugar to taste, and butter size of a walnut. Boil like custard. When cold, mix with one-half pint whipped cream. Add fruit, mix, fill baking powder cans, and pack and freeze three hours. Remove, slice and serve on lettuce with fruit salad dressing.

—Mrs. Frank A. Plumer.

Harlequin Salad

1 cup apple strips	1 can pimento
1 cup celery	mayonnaise
1 green pepper	lettuce

Cut all in shape and size of matches. Toss in mayonnaise at last minute, and heap on shredded lettuce.

—C. M.

Tomato and Shrimp Salad

Mix thoroughly one large can shrimps, three tomatoes peeled and cut in small pieces, one stalk of celery cut in small pieces. Serve from a nest of lettuce leaves on the center of a large platter surrounded with slices of cold meat garnished with slices of green pepper stuffed with cream cheese and nuts. The peppers should be stuffed and allowed to harden several hours before using.

—Caroline Goodwin.

Shrimp Salad

For one pint shrimp, take one teaspoon celery seed and boil in three tablespoons vinegar for ten minutes. Take off fire and when cool add half teaspoon mustard, paprika, black pepper, tablespoon minced celery, teaspoon minced shallots, teaspoon minced parsley, tablespoon minced gherkin pickle, teaspoon capers, tablespoon minced olives and six tablespoons of olive oil. Put this dressing over shrimp and let stand for several hours before serving. Be sure to cover the bowl.

—Mazie O'N. Wortham.

Shrimp and Pineapple Salad

1 can shrimps cut into small pieces
1 can (flat—four slices or more) of pineapple, diced small
3 bunches small green onions (if you cannot secure chives)
a mayonnaise dressing. Serve on lettuce.

—Mrs. J. E. Greer.

Shrimp and Asparagus Salad

Shred eight cans of shrimps (large cans). Put on them juice of one lemon and two and one-half cups olive oil and let stand several hours. Cut four cans of asparagus tips and one can mushrooms into small pieces. Two cups of cut celery. Mix all with mayonnaise just before serving. (Serves twenty-four people.)

Tuna Salad

½ envelope gelatine
¼ cup cold water
1 cup tuna
½ cup chopped celery
½ chopped green pepper
2 tablespoons chopped olives
¾ cup boiled salad dressing
½ teaspoon salt
¼ teaspoon paprika
2 teaspoons vinegar
cayenne

Soak gelatine in cold water 5 minutes and add to salad dressing. Cool and add tuna (flaked) and other ingredients. Turn into molds which have been dipped in cold water. Chill and serve on lettuce leaf.

—Mrs. A. E. McCallum.

Tuna Fish Salad

Drain oil from a can of tuna fish. Flake fish, mix with minced onion and celery cut fine; mix with mayonnaise and serve on lettuce. Garnish with pimento and stuffed olives.

—*Mrs. Edwin Selvin.*

Tuna Fish Salad

Soften one-half envelope of gelatine in one-quarter cup cold water and add to three-quarters cup boiled salad dressing and one cup fish. Season with salt, paprika and two teaspoons vinegar. If desired a little chopped celery may be added. Turn into molds to harden and serve with a little mayonnaise. Will serve six people. —*Mrs. F. C. Cover*

Cottage Cheese Salad

1 pint cottage cheese
1 pint whipped cream
1 pimento
onion juice to taste
3 tablespoons chili sauce
1 tablespoon Worcestershire sauce
2 teaspoons salt
dash of tabasco
1 envelope gelatine
½ cup water

Whip cream and add to cheese. Stir until smooth. Make a mixture of all the other ingredients and add to cheese. Last dissolve one envelope of gelatine in ½ cup water and add to above and beat well. Put in mold and serve on lettuce with mayonnaise dressing.

—*Mrs. Walter Lyle McCallum.*

Cheese Salad

Yolks of 3 eggs
½ teaspoon salt
a pinch of paprika

Beat separately and stir into two cups hot milk in double boiler. Cook to thin custard and take off fire, cooling slightly and add one heaping tablespoon gelatine dissolved in cold water. Cool and add one cup grated cream cheese. When nearly set add the whites of three eggs or one cup stiffly whipped cream (I use eggs), also a small bottle chopped, stuffed olives, one-half can pimentos and a scant teaspoon grated onions.

—*Mrs. Ethel Witherspoon.*

Colored Cheese Ball Salad

1 white cream cheese
sweet cream
parsley
chives
½ pimento
1 yolk hard boiled egg
¼ cup pecans

Mix cream with cheese to make a stiff paste. Divide into four portions. To one add parsley and chives, well chopped and mixed. To one add pimento, chopped, or chopped beets. To third add yolk of hard boiled egg. To fourth add pounded pecans. Mold in tiny balls and put one or more in nest of lettuce leaves. Cover with French dressing.

—Mrs. Hayes.

Frozen Cheese Salad

5 small or 2 large cream cheese, creamed
Add:
½ cup mayonnaise
½ cup cream (whipped)
1 small can pimentoes
2 green peppers
¼ pound pecans

Add salt (to taste) and paprika. Pack in mold and freeze. Serve with mayonnaise. This will serve about twenty people.

—Mrs. C. H. Thomas.

Cheese Gelatine

1 tablespoon gelatine
½ pint whipped cream
salt and paprika
½ lb. American cheese put through grinder

Soak gelatine in cold water just enough to cover. Then add boiling water, just enough to dissolve. Watch carefully so it does not set before the cream and cheese are added. Mix well, put in little molds and serve with chicken salad as a cheese delicacy.

—Mrs. Walter Lyle McCallum.

Frozen Cheese Salad

6 cakes cream cheese
1 large green pepper
1 teaspoon onion juice
2 pimentoes
pepper
cayenne
salt
cream

Mix cheese with cream until like mush. Add pepper and pimento finely chopped. Add onion juice and seasoning. Turn into mold and pack in salt and ice. Let stand four hours. Dip mold in warm water and turn out on platter and serve.

—Mary Hayes

Molded Cheese Salad

To be served on slice of tomato or pineapple, or both.

2 cups grated "nippy" cheese
½ teaspoon dry mustard
½ teaspoon salt
small bottle stuffed olives, chopped

Mix all together. Dissolve one tablespoon gelatine in a little cold water, about one-half cup, add to cheese, then fold in one-half pint whipped cream. Put in baking powder can or mold, set away to chill. When ready to serve, dip can in hot water and when removed, slice and serve on above and lettuce.

—Mrs. A. N. Lindsay.

Cheese Salad

2 tablespoons gelatine, soak in cold water, dissolve in pan of hot water
1 cup whipping cream
1 teaspoon salt
6 tablespoons grated cheese
few pimentoes
½ teaspoon dry mustard sprinkled on cheese

Whip cream and mix.

Cooked Dressing for Above

Yolks of 4 eggs or 2 whole
1 tablespoon flour
2 tablespoons sugar
1 teaspoon mustard
1 cup milk
1/3 cup vinegar
red or white pepper

Makes one pint. (Will serve six.)

—Mrs. Melrose.

Cheese Mousse

Put 1½ envelopes gelatine in ¾ cup cold water, let stand five minutes, and fill cup with boiling water. In the meantime cream two bricks pimento cheese, then mix gelatine, water and cheese thoroughly, add ½ pint of cream, whipped, mold in wet pans, turn out in squares. Serve with dinner as salad or dessert.

—Miss Nordlund.

Cheese Cole Slaw

1 pint shredded cabbage
4 tablespoons grated cheese
1 teaspoon salt
1 teaspoon brown sugar
¼ teaspoon paprika
1 tablespoon vinegar
cayenne
1 teaspoon prepared mustard
½ to 1 cup buttermilk
green pepper or celery tips

Stand cabbage in cold water until crisp. Dry between towels, and mix with cheese. Place all ingredients except buttermilk in a bowl. Blend thoroughly and add buttermilk, the exact quantity depending upon the thickness of the buttermilk. Pour over cabbage and cheese and garnish with green pepper rings or celery tips.

—R. C.

Cabbage Salad

One large head of cabbage chopped very fine. Two tablespoons salt put in cabbage in layers. Let stand three hours, then put in colander and wash it to remove the salt. While cabbage is in salt make a dressing, for it must be cold when poured on the cabbage.

Dressing

Four eggs, fresh as for cake, beaten to a stiff froth. When beaten add one pint vinegar and put in stew pan over a moderate fire, stirring all the time until it creams, not curdles. Set back on stove and add one tablespoon mustard, wet with cold water, one teaspoon white pepper, two teaspoons salt, one-half cup melted butter and one cup white sugar. When all is added, set on fire until thoroughly mixed, then cool. When cooled pour over cabbage and mix thoroughly. This will keep in a cool place for two or three months.

—Miss Sophie Johns.

Cabbage Salad

1 package gelatine
½ cup vinegar
½ cup cold water (in which soak gelatine)
2 tablespoons lemon juice
2 tablespoons boiling water
½ cup sugar
1 cup chopped cabbage
2 cups chopped celery
1 or 2 cups pimentoes
1 teaspoon onion juice
salt and pepper to taste

—Mrs. Haswell J. Ramsey.

Cabbage Salad

1 head cabbage
2 eggs
¾ cup vinegar
1 cup cream
1 tablespoon butter
salt
pepper
¾ cup sugar

Shred cabbage and pour vinegar over it, let stand, stirring occasionally until well mixed, boil cream, sugar and butter together, when boiling pour over 2 well beaten eggs, let thicken to a custard, and pour over cabbage.

—Mrs. H. M. Barker.

Cabbage Salad

Diced pineapple
cabbage, put through meat chopper
few salted almonds
mayonnaise

Cabbage Salad

Shredded cabbage
sliced bananas

Season and mix with mayonnaise.

Tomato Salad

One whole package gelatine put to soak in ½ cup or more cold water. One can tomatoes, pour off little of juice and add few whole spices in a pan and heat to boiling point. Pour boiling tomato juice over gelatine. Then to your cold tomato put in dish and add onion cut in small pieces. Juice of ½ lemon, one tablespoon vinegar, salt. Pour hot tomatoes over this cold tomato. Let stand to set. Then when it begins to set beat in one cup salad dressing, ½ cup cooked dressing and ½ cup mayonnaise, and whip in with egg beater. Put in mold to set. One green pepper ground and sprinkled over top. Add mayonnaise on top.

—Mary Hayes.

Winter Tomato Salad

Stew a can of tomatoes with a bay leaf, cloves and a small onion, 15 or 20 minutes. Remove from stove and strain thoroughly. Season with salt and paprika to taste. Soak a package of gelatine in a cup of warm water. When dissolved, stir into the strained tomatoes, adding the juice of one lemon and one teaspoon sugar. Mold either in small individual molds, or a large can, so that slices may be cut. Serve with mayonnaise on lettuce leaf.

—Mrs. James Moseley Gilman.

Molded Tomato Salad

1 quart tomatoes
celery
1 onion
1 tablespoon salt
1 tablespoon sugar
1 teaspoon pepper
1 envelope gelatine
½ cup cold water

Boil tomatoes with celery, onion, salt, sugar and pepper, till onion is soft. Soak gelatine in cold water and add to tomatoes. Strain and pour into individual molds in which has been placed sliced stuffed olives, asparagus tips, and peas. Serve on lettuce leaf with mayonnaise.

—Mrs. E. S. Goodwin.

Tomato Aspic with Shrimp

Make an aspic by boiling 1 can tomatoes with a bay leaf, 2 cloves, few pepper corns, little onion and celery together, adding a little tarragon vinegar and water to make 3½ cups. Strain, add 1 package gelatine, first dissolved in cold water, then in hot. When begins to set add ½ pint fresh shrimp. Mold in individual glasses and serve with mayonnaise.

—Mrs. J. E. Argue.

Cream Tomato Salad

1½ quarts canned tomatoes	a dash of red pepper
2 sprigs parsley	salt and pepper to taste
2 small onions, chopped	

Cook together for 10 minutes. Strain and add 1 cup of soup stock. Cook again a few minutes. Pour, while boiling hot, over two packages of plain gelatine. After it has set add 1 cup whipped cream. Cut in squares. This salad needs no salad dressing.

—Mrs. Lester E. Weber.

Gelatine Salad

2 tablespoons gelatine	1 sweet green pepper chopped fine
1 cup of juice from can of tomato puree	2 hard boiled eggs sliced thin
½ tablespoon salt	

Pour cold tomato juice over gelatine, let stand until dissolved, then pour remainder of juice strained boiling hot over gelatine, let cool until stiff enough to hold peppers, add a little chive or drop of onion juice, put slice of boiled egg in bottom of custard cup, or any individual mold, and pour mixture over it, turn out on lettuce leaf, serve with mayonnaise to which has been added whipped cream. Can be made day before using. Serves seven or eight people.

—Mrs. Allen.

Gelatine Salad

1 package of lemon jello	salt to taste
1 cup of water	1 cup of finely chopped celery
1 small can of tomato soup	12 olives chopped fine

Dissolve jello, add soup and salt, and add vegetables when congealed.

—Mrs. Kalk.

Combination Vegetable Salad With Gelatine

One package of lemon jello dissolved in one pint boiling water, to which has been added one tablespoon vinegar; when cool, add three cups of vegetables and salt to taste.

Combinations

1 cup celery pineapple, tomatoes 1 cup walnuts	1 cup of peas, tomatoes, green peppers, green onions, pimentoes

—Mrs. Harlan.

Winter Salad

1 envelope gelatine
½ cup water
½ cup mild vinegar
2 tablespoons lemon juice
2 cups boiling water
½ cup sugar
1 teaspoon salt
1 cup celery
1 cup peas (canned)
1 cup green peppers
1 can asparagus tips
2 pimentoes cut in strips

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when it begins to stiffen add celery, peas and peppers. Dip individual molds into cold water. Place cross of pimentoes on bottom, line with asparagus tips, pour in mixture, let chill. Turn out on bed of lettuce. Garnish with mayonnaise dressing.

—Mrs. Frederick Boyd.

Perfection Salad

One envelope gelatine soaked in one-half cup water

Add ½ cup vinegar, one pint boiling water, one teaspoon salt, one teaspoon lemon juice, ½ cup sugar. Strain and when beginning to set add:

1 cup finely chopped cabbage
2 cups chopped celery
½ can pimento
Mold.

—Mrs. Max Bogle.

Tomato Sandwich Salad

Cut tomatoes in ½-inch slices. On top put layer of filling, another slice of tomato and more filling with mayonnaise and a stuffed olive on top. Filling: cucumber, olives, hard boiled eggs, radishes, onion. Cut up fine and mix with mayonnaise.

Stuffed Tomatoes

Hollow out a number of tomatoes. Rub inside with salt and French dressing. Make filling of cottage cheese well drained, finely cut and drained pineapple, and walnuts sliced fine. Salt and pepper to taste. Fill tomatoes. Make depression in filling and pour in a little French dressing. Before serving put mayonnaise on top.

—Kathrene Manny.

Stuffed Tomato Salad

Peel tomatoes, take out insides and pulp. Sprinkle with salt and invert and let stand in ice box. Fill with mixture of celery, green peppers, cucumbers cut in dice and any cold cooked vegetables such as peas, beans, etc., marinated with French dressing. Serve on lettuce and garnish with mayonnaise and asparagus tips.

—*Mrs. Frank A. Plumer.*

Raw Carrot Salad

Put carrots through grinder. Add hard boiled eggs and shredded lettuce and mayonnaise.

—*Mrs. Herbert Boring.*

Raw Carrot Salad

Put raw carrots and celery through grinder. Mix with French dressing. Serve on lettuce leaf with mayonnaise or French dressing.

—*Mrs. Edwin Selvin.*

Pimento Salad

1½ cups pimentoes	1 tablespoon of minced onion
1½ cups hard boiled eggs	1 tablespoon minced green pepper

Chop pimento very fine, add to chopped hard boiled eggs, with onion and pepper. Mix lightly with mayonnaise dressing and serve on lettuce.

—*Mrs. Walter Lyle McCallum.*

Pea Salad

1 can peas	½ dozen sweet pickles chopped
2 tablespoons grated cheese	1 small onion

Mix with mayonnaise dressing and serve on lettuce leaf.

—*Mrs. Walter Lyle McCallum.*

Stuffed Celery Salad

Cream one tablespoon of butter; add one cream cheese, a dash of paprika and one-fourth teaspoon of salt and three stuffed olives chopped; mix thoroughly; use to fill the hollow of celery stalks. With a very sharp knife cut across the stalks, making stuffed pieces about one-third of an inch wide. Add a little French dressing. On each individual portion place mayonnaise dressing, dotted with small pieces of English walnuts.

—*Mrs. Lyle F. Wilson.*

Boiled Celery Salad

Wash, trim and tie stalks of celery. Boil until tender in veal broth, and let cool in liquor over night. In the morning, remove from liquor and drain. Cover with French dressing, let stand several hours and serve on crisp lettuce with chopped green peppers.

—*Mrs. Frank A. Plumer.*

Potato Salad (Without Onions)

12 small new potatoes	1 cup of boiled salad dressing
1 large cucumber	1 pint of whipping cream
1 can of pimento	

Boil the potatoes and when cold peel and slice. Slice the cucumber and cut the pimento in strips. Whip the cream and fold into the salad dressing. Pour this over the vegetables and toss lightly until thoroughly mixed. Serve on lettuce leaf garnished with hard-boiled egg and pimento. Will serve sixteen.

—Mrs. W. W. French.

German Potato Salad

4 potatoes	3 tablespoons vinegar
1 onion	salt
4 slices bacon	pepper

Boil potatoes and dice them, add finely chopped onions and bacon, crisply fried and broken in pieces. Put vinegar, salt and pepper in bacon fat, boil up and pour over potatoes.

—Mrs. E. S. Goodwin.

Hot Potato Salad

Cook potatoes and when cold, peel and slice. Add pepper and salt and one onion, sliced. Make dressing as follows:

One tablespoon butter in spider until melted, not browned. Add one tablespoon flour, ¾ cup vinegar. Add boiling water until creamy; pour over potatoes and let stand about 15 minutes and serve warm. Use egg beater when making sauce.

—Mrs. F. Q. Youle.

Peanut Salad

Grind in meat chopper (coarse) one pound of roasted peanuts; 6 hard boiled eggs; one small can pimentoes; nine sweet pickles; salt to taste. Serve in scooped-out tomatoes or lettuce leaf and serve with mayonnaise.

—Mrs. Brotze.

Three P's Salad

Chopped sweet pickles
chopped peanuts
peas

Serve equal amounts of above on lettuce with mayonnaise.

—Mrs. W. B. Cook.

Macaroni Salad

Boil one package macaroni, broken, in salted water; drain and run cold water over it until firm. Cut up celery in medium pieces making about two cups; about 6 bunches of little green onions finely cut; shredded green and red peppers to your taste; parsley finely minced. Mix this all up well and set in ice box for several hours. Just before serving make the following dressing:

Mayonnaise, hard boiled eggs, chopped pickles, chili sauce, paprika, etc., salt. Mix well with salad, serve on lettuce and garnish with strips of pimento and parsley. Nice served with cold tongue. Serves six people.

—*Mrs. J. E. Greer.*

Green Pepper Salad

Stuff as many large green peppers as you wish to serve with:

1 cake cream cheese
1 cup cottage cheese
1 cup chopped walnuts
½ cup chopped ripe olives
½ cup celery

Slice and serve on crisp lettuce leaves with mayonnaise.

—*Mrs. Karl Kaye.*

Cucumber Salad

Peel and cut cucumbers into very thin slices. Pour over a French dressing and serve with fish.

—*Mrs. E. S. Goodwin.*

Stuffed Beet Salad

Boil beets (medium size), peel and let cool. Take out inside and fill with chopped cabbage, pepper and green onion mixed with mayonnaise.

—*Caroline Goodwin.*

Hot Crab Salad

Make thick cream sauce as follows:

2 cups of milk
2 tablespoons butter
2 large tablespoons flour

Mix in this 1 quart of crab meat, 4 green peppers, 3 chopped hard boiled eggs; put in pan, sprinkle over with bread crumbs; bake 25 minutes. Serve on lettuce leaf with mayonnaise, to which chopped dill pickles have been added.

—*Miss Nordlund.*

Hot Crab Salad

Part I.

White sauce:

2 tablespoons flour
2 tablespoons butter
2 cups milk

Part II.

Meat of 2 crabs or 1 can
½ cup blanched almonds
3 hard boiled eggs (cut fine)
½ pimento cut fine

Pour part 1 over part 2. Cover with cracker crumbs and bake until set, about ½ hour. Serve hot on lettuce leaves with mayonnaise. (Serves eight.)

—Mrs. E. M. Brown

Crab Louie

1 crab
4 green onions
6 stuffed olives
2 pimentoes
10 capers
2 tablespoons chili sauce
1 cup thick mayonnaise (thin out with whipped cream)

Chop onions, olives and pimentoes fine. Add with capers and chili sauce to crab and mayonnaise. Serve on lettuce leaf.

—Mrs. Nellie B. Goodwin.

Crab Salad

Line a salad bowl with small white leaves of head lettuce. Add the crab meat, a little celery, green pepper, tomatoes, and onion if liked. Pour over a little French dressing, and some mayonnaise. Mix with chili sauce to suit taste.

—Anonymous.

Kippered Salmon Salad

Flake salmon, add equal amount of celery cut fine. Put in bowl which has been rubbed with garlic. Add a generous amount of mayonnaise. Mix well. Serve on lettuce garnish with slices of hard cooked egg, mayonnaise and paprika.

—E. M. P.

Oyster Salad

One quart oysters (Olympia) boiled in their own liquor with salt, pepper and lemon juice to taste. Boil until the edges curl, then drain. Place in ice box until needed. Serve on crisp lettuce leaves with French dressing. An equal amount of chopped celery is also good with the oysters. Mayonnaise dressing can also be used.

—Mrs. Victor H. Elfendahl.

Wilted Lettuce Salad

Cut lettuce in small pieces and arrange on lettuce leaf. Sprinkle with chopped onion. Cut two strips bacon fine and fry. Add four tablespoons vinegar, pinch salt, one tablespoon catsup, one tablespoon sugar, pepper, pinch mustard, and paprika. Mix well and pour over lettuce hot. Garnish with hard boiled egg, sliced. This will serve four people.

—Edith Meacham.

Lettuce Rolls

1 head lettuce
1 cup cottage cheese
½ cup seedless raisins
½ cup chopped walnuts
½ cup mayonnaise

Mix cheese, raisins, nuts, add mayonnaise and blend thoroughly. Add salt if needed. Use the longer leaves of lettuce. Spread them with cheese mixture and roll like jelly roll, arranging a strip of pimento around each roll. Makes about twelve.

—*H. N. C.*

Club Salad

1 tomato
thin slice boiled ham
hard boiled egg
Thousand Island dressing

Place two lettuce leaves on plate. Cut tomato in halves and place on lettuce, then ham over all. Egg cut in half and cut side put on ham. Cover with Thousand Island dressing.

—*Mrs. F. W. Grubb.*

Sweet Pickle and Stuffed Olive Salad

One pint each of sweet pickles and stuffed olives. Drain juice from pickles and olives, and measure. If necessary, add water to make one pint. Soak 1 tablespoon gelatine in ¼ cup water. Let juices come to a boil and pour over soaked gelatine. Stir until dissolved. Add pickles and olives chopped very fine. Place a stuffed olive in bottom of timbale form, pour in gelatine and serve with French dressing or mayonnaise on shredded lettuce.

—*Mrs. Nathan Eckstein.*

Egg Ring (For Salad)

8 hard boiled eggs put through ricer
1 large onion chopped fine
1 heaping tablespoon chopped parsley
2 tablespoons mayonnaise dressing
salt
pepper
vinegar to taste

Put all in mixing bowl. Take one heaping tablespoon of gelatine, put in half cup of cold water; have one cup of boiling water ready; put in soaked gelatine and let come to boil; remove and pour over egg mixture. Dash of red pepper. Taste to be sure of seasoning. Wet mold in cold water, put in mixture and let set.

For salad to put inside of egg ring, can use combination, shrimp or any kind of salad.

To make fruit ring, fix gelatine just the same, using ginger ale instead of water. Season with powdered ginger and lemon juice. For fruit ring, can use all kinds of fruit, fresh or canned.

Avocado Salad

Cut avocado in half and take out stone. Fill cavities with mixture made as follows: 1 pimento cheese spread, 1 Philadelphia cheese, chopped sweet pickles, mayonnaise, whipped cream, salt and pepper. Chill in refrigerator. Peel before serving, and cut in pieces 1½ inches thick. Pour over French dressing made with raspberry shrub vinegar and garlic, and serve with Melba toast.

—Mrs. Theresa Capell.

Avocado Salad

Remove the peel from an avocado and cut into slices. Cut 3 oranges into segments, free from all membrane. Alternate slices of avocado and orange on salad plate, garnish with crisp lettuce leaves. This salad may be served without a dressing, as the juice of the orange and the avocado make a dressing. If desired, a French dressing may be served also.

Use grapefruit segments for variation.

—Mrs. M. C. Dahlhjelm.

Oyster Salad

4 eggs, well beaten
1 teaspoon mustard
2 tablespoons butter
½ cup cream
1 teaspoon salt, cayenne
½ cup vinegar

Put in a double boiler, cook like custard. Heat 1 quart of oysters in their liquor, drain, put in dressing and let stand over night, then add:

1 pint celery, cut fine
1 small bottle stuffed olives
½ cup cream, whipped
1 green pepper, chopped fine

Serve in clam shells.

—Mrs. William A. Eastman.

Molded Crab Salad

1 cup mayonnaise
1 cup cottage cheese
1 cup flaked crab meat
1 cup chili sauce
1 cup cream, after whipping
½ package gelatine

Dissolve gelatine in ½ cup cold water, let set for 5 minutes, then dissolve in ¾ cup boiling water. Fold in gently the above ingredients, pour into a quart ring mold and allow to set.

—Nellie B. Goodwin.

Frozen Fruit Salad

1½ cups whipping cream
2 teaspoons gelatine
2 teaspoons powdered sugar
2 teaspoons maraschino juice
1 cup bananas, diced
1 cup maraschino cherries
2/3 cup mayonnaise
6 tablespoons pineapple juice
4 teaspoons lemon juice
1 cup (can) apricots
1½ cups diced pineapple
(peaches, if desired)

Beat cream stiff. Soak gelatine in pineapple juice. Add other juices, fold in fruit. Freeze four to five hours in refrigerator trays. Serves 12 to 15.

—Mrs. Sidney Goodwin.

Frozen Fruit Salad

1 can grated pineapple
1 dozen shaved almonds
⅛ lb. candied cherries, cut fine
1 mashed banana
1 cup mayonnaise
1 cup whipped cream
1 Philadelphia cheese

Freeze like ice cream. May be served as a dessert with fresh grated cocoanut sprinkled over. *—Mrs. Theresa Capell.*

Carrot and Pineapple Salad

Drain 1 can crushed pineapple until quite dry. Measure the fruit and prepare an equal amount of grated raw carrots. Make a plain prepared lemon gelatin, using the pineapple juice in place of some of the water. When the gelatine has cooled, but not set, add to the carrot and pineapple mixture. Use 1 pint of liquid to 1 package lemon jello. Serves eight. *—Overlake Golf Club.*

Five-Cup Salad

1 cup pineapple, cut small
1 cup orange, cut small
1 cup sour cream
1 cup grated cocoanut
1 cup marshmallows

Add cream last, put in mold, let stand over night, serve on lettuce leaf with a little mayonnaise.

—Mrs. William A. Eastman.

Three-Layer Salad

Take 3 packages of jello, mint, lemon, and orange. First, crush fresh mint leaves, strain and add to jello, or use mint capsule in the jello. Second, add crushed pineapple to lemon jello. Third, add grated carrot to the orange jello.

Pour into individual or ring molds, letting each layer congeal separately. Serve with salad dressing. *—Mrs. John Argue.*

Tomato Salad

4 tomatoes
16 asparagus tips
4 carrot rings
4 beet rings
4 egg rings
Roquefort cheese dressing

Boil egg hard; beet and carrot until tender. With cutters, cut rings. Put egg rings between carrot and beet rings and stick asapargus tips through; set in tomato and sprinkle riced yolks over top. Place on shredded lettuce over which has been poured Roquefort salad dressing. *—Mrs. Theresa Capell.*

Pannier Olympic

Cut whole ripe tomato in shape of basket and fill with baby carrots, whole; small rosettes of cauliflower and watercress. Serve on bed of shredded lettuce. French dressing. This salad represents a market basket filled with vegetables. Pannier is French for basket. *—Olympic Hotel.*

Cucumber Jelly

Cut a strip of peel lengthwise of cucumber. Scoop out cucumber pulp and put through grinder with small onion and mint, if flavor is liked. Mix with 2 tablespoons olive oil, 1 teaspoon of vinegar, salt and sprinkling of cayenne pepper; also green vegetable coloring until desired color is obtained. Soak 1½ tablespoons of gelatine in cucumber juice to which has been added 1 tablespoon vinegar, then melt over hot water and stir into cucumber mixture. Pour back into shell, which should be unbroken. When stiff, turn out on shredded lettuce, garnish with green leaves cut from shell itself, and slice as an accompaniment to fish.

—Mrs. Theresa Capell.

Beet Salad

Boil beets of medium size until tender, cut out middle to form small space in beet, soak in vinegar for 1 hour. Fill with celery chopped very fine and mixed with mayonnaise dressing. Serve on a lettuce leaf. *—Mrs. Ollie Brys.*

Celery Salad

Boil 6-inch celery stalks in water to which a bay leaf has been added, until tender. Marinate in syrup made of 3 cups brown sugar, 2 cups vinegar, 1 teaspoon cinnamon, ¼ teaspoon each of cloves and mustard. When chilled, serve on lettuce with Roquefort dressing made with raspberry shrub vinegar.

—Mrs. Theresa Capell.

Orange and Onion Salad

Put a thick slice of orange and one of Bermuda onion on a lettuce leaf and serve with French dressing.

—Mrs. E. S. Goodwin.

Cottage Cheese and Pear Salad

Add drained shredded pineapple to cottage cheese. Mold into balls and serve with pear salad. *—Mrs. E. S. Goodwin.*

Salad Suggestions

(1) Bananas rolled in chopped nuts. These may be made more decorative by being fashioned into canoes with celery oars.

(2) One cup bananas; ½ cup cherries; 1 cup pineapple.

(3) One cup peas, 1 cup cheese cut into tiny cubes. A few chopped pickles.

(4) One cup oysters and ¾ cup grapefruit.

(5) One cup chicken; 1 cup celery; 1/3 cup olives; ½ cup nuts.

(6) One cup lobster, 1 cup celery.

(7) Two cups salmon, 1 cup celery cut fine (cabbage may be used), ½ dozen sour pickles, and 1 small onion.

—Mrs. J. E. Greer

Salad Dressings

Mayonnaise

1 tablespoon lemon juice
¼ teaspoon mustard
½ teaspoon salt
paprika as desired
1 whole egg
1 cup oil

Mix dry ingredients with lemon juice; add egg and scant 1/3 cup oil, beat hard one minute; add rest of oil, 1/3 cup at a time, beating one minute each time.

—*Mrs. A. O. Loe.*

Mayonnaise Dressing

2 eggs
2 teaspoons salt
2 teaspoons sugar
paprika
2 cups oil
2 lemons

Separate eggs, and into yolks put salt, sugar, and paprika (mustard if liked). Mix thoroughly and beat oil drop by drop until well started when more can be put in at one time. After oil and lemon have all been stirred in, add beaten whites of eggs. This makes a very fluffy mayonnaise.

—*Mrs. E. S. Goodwin.*

Thousand Island Dressing

Add chopped green peppers, chili sauce, Worcestershire sauce, tarragon vinegar, and a little onion to above mayonnaise.

—*Mrs. E. S. Goodwin.*

Thousand Island Dressing

1 cup salad dressing
1 hard boiled egg
1 green pepper
1 pimento
1 tablespoon chili sauce
1 onion
a little Worcestershire sauce
1 cup whipped cream

Grind together egg, pimento, pepper, onion. Add dressing, chili and Worcestershire sauce. Fold in whipped cream and serve at once on head lettuce.

—*Mrs. J. E. Argue.*

Waldorf Astoria, Thousand Island Salad Dressing

Part I.

½ cup each of whipped cream, mayonnaise and chili sauce

Part II.

1 teaspoon each of green pepper, onion, pickled beet and hard boiled egg

Part III.

1 teaspoon each of tarragon vinegar, walnut catsup, lemon juice and salt.

Mix each part separately. Add Part I. to Part II. and add these to Part III.

This recipe will serve at least six persons.

—Mrs. Lester E. Weber.

San Domingo Salad Dressing

To 4 tablespoons mayonnaise plain (without mustard), add 1 tablespoon each of boiled salad dressing and chili sauce.

For lettuce. cooked celery root, and heart of palm.

—Mrs. George A. Smith.

Bea's Famous Salad Dressing

1 cup sugar
2 cups vinegar
2½ cups water
butter size of an egg
6 teaspoons mustard
yolks 6 eggs
12 teaspoons flour
3 teaspoons salt

Mix dry ingredients smooth with a little cold water. Add egg yolks and butter. Bring vinegar and water to a boil and pour over egg mixture. Mix smooth and put all in a double boiler and cook one hour. Remove from fire and add three cans of evaporated milk. *—Mrs. E. B. Oliver.*

Fruit Salad Dressing

Juice of 1 lemon
3 tablespoons sugar
2 tablespoons water
yolks of 2 eggs
pinch of salt

Cook in double boiler until thick and mix with whipped cream. *—Mrs. Sybal Hamrick.*

Fruit Salad Dressing

Juice of 1 can of pineapple
Juice of 1 orange and 1 lemon
¾ cup of sugar
1 or 2 eggs well beaten

Stir all together and heat and thicken with small teaspoon of cornstarch. Remove from fire and stir in a few marshmallows, let cool and put over any fruit combination.

—Mrs. W. H. Beatty.

Salad Dressing for Fruit Salad

2 tablespoons butter
yolks of 3 eggs
2 tablespoons sugar
½ teaspoon salt
paprika

Beat together and boil until thick. Add juice of 1 lemon and let cool. Later add 2 cups of whipped cream.

—Lulu L. Fritch.

Fruit Salad Dressing

2 eggs, beaten very light
1 teaspoon mustard
1 tablespoon butter
1 cup powdered sugar
3 teaspoons vinegar

Boil in double boiler. Whipped cream may be added.

—Mrs. A. E. Schnider.

Fruit Salad Dressing

One egg beaten well. Add the juice of ½ orange and ½ lemon;1 tablespoon sugar, ½ tablespoon butter. Cook until it thickens. When cool add ½ pint of whipped cream.

—Mrs. Monroe Jones.

Fruit Salad Dressing

Yolks of 4 eggs
½ cup sugar
4 teaspoons vinegar
grated rind and juice of 1 lemon
½ pint whipped cream

Mix eggs, sugar and vinegar and cook in double boiler, nearly 1 hour. Stir often. When cool add lemon. Add cream when ready to serve.

—Mrs. W. B. Moody.

Sauce for Fruit Salad

One-half cup pineapple juice; ½ cup lemon juice; 1 small cup sugar; 2 well beaten eggs. Cook in double boiler until thick.

—Anonymous.

Pineapple Dressing

Melt 1 large tablespoon butter with scant tablespoon flour. Cook until smooth. Pour 1 cup canned pineapple juice over mixture. Stir until thick. Add 2 tablespoons sugar, well beaten yolk of 1 egg, 1 tablespoon lemon juice, paprika. Cook a moment, and pour over stiffly beaten white of egg. Cool and fold in 1 cup of whipped cream.

—Mrs. Croxton Rion.

Boiled Salad Dressing

2 eggs	1 tablespoon of butter
8 tablespoons of vinegar	1 tablespoon of sugar
½ teaspoon of mustard	

Beat the eggs; heat the vinegar and butter and add to the eggs; cook in a double boiler until thick.

Mrs. W. W. French.

Boiled Salad Dressing

A Southern Mammy's Recipe.

Especially good for nut sandwiches.

Mix a teaspoon of prepared mustard with 2 tablespoons of sugar and 1 teaspoon of butter. Pour over this a small cup of vinegar (part water if strong) add 2 eggs, beaten separately and then together. (Add a litle vinegar to keep from curdling.) Cook in a double boiler only long enough to thicken. Salt and pepper. Stir constantly. *—Mrs. A. J. Webb.*

Boiled Salad Dressing

(Without oil)

½ teaspoon salt	¾ cup milk
1 teaspoon mustard	¼ cup vinegar
1½ tablespoons sugar	yolks 2 eggs
a few grains cayenne pepper	1½ tablespoons flour
1½ tablespoons melted butter	

Mix dry ingredients, add yolks of eggs, slightly beaten; then butter, milk, and vinegar slowly. Cook in double boiler until it thickens, strain and cool. *—Mrs. M. E. Baxter.*

Russian Salad Dressing

8 tablespoons mayonnaise
3 teaspoons Oscar sauce
6 teaspoons chili sauce or catsup
3 teaspoons fine cut sweet pepper
1½ teaspoons fine cut chives or onion

Serve on crisp lettuce. This is enough for 6 persons.

—Mrs. Peter Mogensen.

Salad Dressing

3 tablespoons vinegar	2 egg yolks
2 tablespoons sugar	½ teaspoon paprika
½ teaspoon mustard	a large lump of butter
½ teaspoon salt	

Cook in double boiler until it begins to thicken, then add a cup of cream and cook until thick. *—Mrs. Max Bonter.*

Salad Dressing

One cup boiling water and ¼ cup of vinegar or lemon juice heated in double boiler. Mix to paste 2 tablespoons flour and 2 tablespoons of olive oil. Pour hot water and vinegar mixture slowly on this and mix thoroughly. Put this mixture in double boiler and cook 5 minutes and while hot pour over well beaten yolks of 2 eggs. Mix ½ teaspoon salt, ½ teaspoon mustard and a few grains of cayenne and add to the above mixture. Let stand until cool, but not cold, and then beat in with egg beater 1 cup olive oil, using ¼ cup at a time.

This recipe makes a pint of dressing. If kept in ice box it will keep at least a month.

—Mrs. W. N. MacBriar.

Salad Dressing

Especially good for halves of Bartlett pears.

1 tablespoon butter
1 tablespoon flour
¾ cup milk
sugar
mustard
vinegar
whipping cream

Melt butter, add flour, add milk making, cream sauce. Beat one egg in cup. Add salt, 1 teaspoon sugar, pinch of mustard, ¼ cup vinegar. Add to sauce. When cool thin with whipped cream (½ pint). If for pears add chopped dates and marshmallows to dressing.

—Mrs. J. E. Greer.

Roquefort Cheese Dressing

(For Lettuce)

¼ pound Roquefort cheese put into a bowl with 1 teaspoon salt, a dash of red pepper. Mix with 1 tablespoon vinegar, add 1 teaspoon Worcestershire sauce and enough olive oil to make a pint of dressing. Add vinegar to taste, beat well, put in a Mason jar, and keep in a cool place. Shake well each time before using.

—Mrs. F. Q. Youle.

Evaporated Milk Salad Dressing

1 teaspoon salt
1 teaspoon mustard
3 eggs
¼ cup butter
½ cup vinegar
1 can evaporated cream
paprika

Mix a little vinegar with dry ingredients. Melt butter and add with remainder of vinegar. Beat eggs well. Mix with above, then evaporated milk. Beat all together with an egg beater. Chill thoroughly and serve.

French Dressing

2 cups oil
juice of 1½ oranges
½ teaspoon Worcestershire sauce
¾ teaspoon paprika
¾ cup powdered sugar
½ cup vinegar
juice of 1½ lemons
½ teaspoon mustard
¾ teaspoon salt
1 clove garlic

Mix dry ingredients, then liquids. Shake well before using. Makes one quart and keeps indefinitely.

—*Mrs. Herbert Blackstock.*

French Dressing

Mix well together 1 tablespoon sugar, ¼ teaspoon salt, ¼ teaspoon paprika, 1½ teaspoons dry mustard, 1 cup oil, ½ cup catsup, ¼ cup vinegar. Put in bottle. Will keep indefinitely. Serves 12 to 14. Shake well before serving.

French Dressing

2 tablespoons olive oil
2 tablespoons tarragon vinegar
1 tablespoon lemon juice
½ teaspoon salt
1 tablespoon white wine vinegar
4 tablespoons sugar

Make quite red with paprika. Place ingredients in bottle and shake four or five minutes. For fruit salad add 3 tablespoons cold water.

—*Mrs. John Locke.*

French Dressing

½ teaspoon salt
⅛ teaspoon pepper
¼ teaspoon paprika
6 tablespoons oil
2 tablespoons vinegar

Rub bowl with garlic, add all but vinegar, and beat until well blended, then add vinegar and continue beating. A small piece of ice will chill. Add whipped cream for thick French dressing.

—*Mrs. E. S. Goodwin.*

Spanish Dressing

French dressing as above
3 tablespoons Roquefort cheese
2 tablespoons cream
1 tablespoon pimento pulp
1 tablespoon chili sauce
1 tablespoon chopped chives

Make a paste of cheese and cream. Add pimento pulp rubbed through a sieve. Add chili sauce and chives and mix with French dressing.

—*Mrs. E. S. Goodwin.*

Swedish Salad Dressing

Stir 2 tablespoons of powdered sugar, a dash of paprika, salt and 2 tablespoons German mustard together, then add oil and vinegar to taste. —*Frances S. Thurston.*

Dressing for Cabbage Salad

3 eggs
6 tablespoons cream
3 tablespoons melted butter
1 teaspoon mustard
2 teaspoons salt
1 coffee cup vinegar.

Mix well and let come to a boil. Will serve 20 to 25.

—*Mrs. R. P. Ballard.*

Dressing For Lettuce

2 hard cooked eggs
3 tablespoons vinegar
3 tablespoons sugar
½ cup oil
salt spoon of salt
same of paprika

Mash yolks with salt and pepper, add sugar and vinegar. Mix well. Just before serving add oil, beat with beater, cut lettuce in quarters or in cross sections, sprinkle with chopped whites (or they may be added to dressing after oil has been beaten in). Pour over lettuce.

—*Mrs. C. M. Curtis.*

Cream Dressing for Lettuce

2 tablespoons of whipped cream
2 tablespoons sugar, beaten into cream
4 tablespoons vinegar added slowly
a little salt

Beat well and pour over lettuce, or shredded cabbage.

—*Mrs. Walter Lyle McCallum.*

Salad Sauce

The yolks of 2 or 3 hard boiled eggs, a small tablespoon grated Parmesan cheese, a small spoonful of made mustard, a spoonful of tarragon vinegar and a little catsup.

Mix these well together and add 2 dessert spoons of olive oil and one of elder vinegar. Do not pour this mixture over the salad but under it, to be mixed up with the salad as wanted.

—*Mrs. Chester F. Lee.*

Egg Salad Dressing

Yolk of one hard boiled egg
½ teaspoon salt
a sift of cayenne pepper
¼ teaspoon mustard
½ teaspoon sugar
1½ teaspoons oil

Rub egg smooth, add dry ingredients, smooth out with oil, or melted butter may be used. Thin with vinegar and pour over lettuce and chopped whites. —*Mrs. Nellie Goodwin.*

Roquefort Cheese Dressing

Cheese the size of an egg, do not mash too fine; 1 good sized garlic clove cut up; ½ teaspoon salt; paprika to make red; ½ tablespoon Worcestershire sauce; 4 tablespoons olive oil; 1 scant tablespoon tarragon vinegar.

—Blanche Higgins.

Holland Cheese Dressing

4 tablespoons salad oil
2 tablespoons vinegar
1 teaspoon salt
1 teaspoon pepper
1 teaspoon Worcestershire sauce
½ cup grated American cheese

Mix in order, beat well and pour over a mixture of cabbage, onion and tomato, or lettuce, onion and tomato.

—Mrs. Walter Lyle McCallum.

Pot Pourri Salad Dressing

¼ teaspoon salt
⅛ teaspoon pepper
¼ cup vinegar
½ cup oil
1 large green pepper chopped fine
1 orange peeled and chopped fine, using all the juice
½ cup stuffed olives chopped

—Mrs. Walter W. Lathrop.

French Salad Dressing

½ cup vegetable oil
1/3 cup catsup
¼ cup vinegar
3 tablespoons sugar
juice of 1 lemon
1 teaspoon paprika
1 teaspoon salt
1 small onion, finely grated

Put all ingredients into a deep bowl and beat thoroughly. When used for fruit salad, add a bit more sugar.

Lamb chops are delicious if, after browned on one side, they are turned, brushed with the dressing given above. Keep turning and brushing until done.

—Mrs. Kathryn S. Wilson.

Lettuce Dressing

One or two slices of bacon, fried and diced; ¼ cup sugar and 1 egg beaten together; ½ cup vinegar, or less, diluted with water; salt and pepper to taste. Pour over the lettuce.

—Mrs. M. A. Tutthill.

Breads

> *"The very herbs of the field yield nourishment,*
> *And Bread and water make a feast for a temperate man."*

WHITE bread is made from a mixture of flour, liquid and yeast. Yeast is a fungus and in the process of growing produces a gas which we depend upon for raising the dough. The conditions for growth are moisture, even temperature, food and air. In a certain temperature there appears in each one of these yeast cells two, three and four rounded bodies called spores. These expand and burst and the spores are set free to form new cells.

Two risings of dough are quite enough if ingredients are carefully blended. The purpose of the first kneading is to thoroughly distribute the yeast. The purpose of the second kneading is to break up the bubbles and distribute the gas evenly throughout the dough.

It is then shaped into loaves, put in greased pans, covered, allowed to rise in temperature the same as the first rising to double in bulk. If risen too long it will be full of large holes, if not risen enough it will be heavy and soggy.

Bake bread in moderate oven. Loaf should continue rising for the first fifteen minutes, when it should begin to brown and continue browning for the next twenty minutes. Reduce the heat and finish baking in fifteen minutes. Bread is done when it leaves the sides of the pan. When done remove from pans, lay on a rack, brush over with melted butter if you wish a soft crust. Biscuits or rolls require more heat than bread. The time required for baking is from fifteen to twenty minutes. The rolls should continue rising the first five minutes and brown in the next eight minutes. A shallow pan of boiling water placed in the oven under the loaves causes loaves to rise better and produces a more tender crust.

White Bread

1 quart milk (scalded and slightly cooled)
3 tablespoons lard
½ cup sugar
2 tablespoons salt
1 cake yeast dissolved in warm water
add enough flour to make a soft sponge

Let rise in warm place one hour or until double in bulk. Sift and mix in one quart flour, two tablespoons salt, put on floured board and knead for ten minutes. Let rise until double in bulk, then mold into loaves; stand for one hour and bake in moderate oven one hour.

—Mrs. Eben McFarland.

White Bread

4 tablespoons shortening
4 tablespoons sugar
2 tablespoons salt
4 cups milk scalded and cooled
13 cups flour
2 compressed yeast cakes

Knead until dough is elastic. Set to rise 5 hours. Knead into loaves and let rise 2 hours more. Bake 1 hour in moderate oven.

—Mrs. Nellie B. Goodwin.

Genuine Scotch Short Bread

½ pound butter
2/3 cup powdered sugar
1 cup bread flour (sifted)
1 cup rice flour (sifted)

Use rice flour if possible. Method: Cream butter with hand. Add sugar, working in gradually, then rice flour, then bread flour. Roll out carefully until a generous ⅛ of an inch thick. Cut in oblong shape and bake in a moderate oven on tins lined with brown paper, not buttered.

—Mrs. Fred Powell.

Salt Rising Bread

At night take ½ cup of corn meal and a small pinch each of sugar and salt. Scald with new milk heated to near boiling point and mix to the thickness of a mush. Wrap in a clean cloth and put in a warm place over night. In the morning take a gallon stone jar and in this put one scant cup of new milk. (Very fresh milk is important.) Add 1 level teaspoon of salt and one of sugar. Scald this with 3 cups of water heated to scalding point. Then when slightly cooled add flour and mix to a good batter and lastly mix your "starter" that was made the night before. Cover with a plate. Put the jar in a kettle of warm water, 108 degrees, until the sponge rises. It should rise at least 1½ inches high. Then mix to a stiff dough, make into loaves and put in pans, being careful to not let the heat out of dough while working. Grease loaves well on top and set where it will keep warm and rise. Bake in medium oven for one hour and after taking loaves from the oven wrap it well in a bread cloth.

—*Mrs. M. P. Moody.*

Bran Bread

1 egg well beaten
1 cup milk
1/3 teaspoon salt
¾ cup sugar

Beat above ingredients well then add 1 1/3 cups bran, 1¾ cups sifted flour with five level teaspoons baking powder.

Before stirring at all add 1½ layers of dates and one half cup nuts. Now stir well and put into tin. Let rise twenty minutes. Bake in medium oven forty-five minutes.

—*Mrs. W. O. Fusselman.*

Bran Bread

1 pint flour
1 pint sour milk
1 quart uncooked bran
½ cup sugar
1 teaspoon salt
2 teaspoons baking powder

½ cup molasses and the remainder of the cup filled with hot water and 1 teaspoon soda. Bake very slowly 1¼ to 1½ hours.

—*Mrs. C. O. Myers.*

Baking Powder Graham Bread

2 cups graham flour
1 cup white flour
5 teaspoons baking powder
½ cup sugar
1 teaspoon salt
1 2/3 cups sweet milk

Let stand 10 minutes. Cook in slow oven 30 to 40 minutes. Will make two loaves.

—*Mrs. H. P. Kennedy.*

Graham Bread

2 cups graham flour
1 cup white flour
½ teaspoon soda
1 cup buttermilk
1 cup sorghum
1 teaspoon baking powder
½ teaspoon salt

This fills 3 cans. Boil in a pot of water 2½ hours. Use empty baking powder cans.

—*Mrs. M. P. Moody.*

Oatmeal Bread

2 cups rolled oats
2 cups boiling water
5 cups white flour
2 tablespoons molasses
2 tablespoons sugar
1 tablespoon cooking oil
1 heaping teaspoon salt
½ cake fresh yeast dissolved in ½ cup warm water

Pour boiling water over rolled oats, and let stand two hours, add sugar, salt, molasses, oil and about one-half the flour. Beat well, after which stir in the rest of the flour which will make a very stiff dough, and more easily handled in a bread mixer. Let rise over night and then put in two pans, and let rise again. Bake in moderate oven one hour.

—Mrs. Leland J. Clark.

Rolled Oats Bread

Scald 4 cups rolled oats with 4 cups boiling water. Add 2 tablespoons each of brown sugar and molasses and 1 tablespoon each of salt and shortening. Let cool slightly and add 1 yeast cake soaked in 1 cup luke warm water and 8 cups of white flour. Stir up at night and in the morning put into 2 buttered loaf pans and let rise ¾ hour and bake in moderate oven 45 minutes to 1 hour.

—Mrs. Roy Anderson.

Brown Bread

1 cup graham flour
1 cup yellow corn meal
1 cup (heaping) white flour
¾ cup New Orleans molasses
1 scant teaspoon salt
1 rounding teaspoon soda dissolved in 2½ cups boiling water

Stir thoroughly and fill a 5-pound lard pail which has been greased and has had a little flour sifted in to prevent sticking. Bake or steam 3 hours.

—Mrs. G. H. Hough.

Brown Bread

1½ cups sour milk
1½ cups graham flour
½ cup molasses
1 cup white flour
1 cup raisins
1 cup nuts
½ teaspoon cream tartar in flour
a little salt
1½ scant teaspoon soda dissolved in warm water

Beat flour into the liquid and let stand in pan 1 hour before baking.

—Mrs. Van Horn.

Brown Bread with Dates

1 cup sweet milk
1 cup sour milk
1 cup molasses
1 teaspoon soda
1 cup corn meal
2 cups graham flour
1 teaspoon salt
1 cup dates

Put in baking powder cans and steam three hours.

—Mrs. J. E. Argue.

Brown Bread (Baked)

1 scant quart graham flour
1 cup raisins
1 pint sour milk
½ pint molasses
2 level teaspoons soda, in milk

Bake one hour in a slow oven.

—Mrs. Charlton H. Hall.

Brown Bread

(Two loaves)

½ cup sugar
1 rounding tablespoon butter
½ cup molasses
2 cups sweet milk
2 teaspoons soda
½ teaspoon salt
2 cups graham flour
1 cup white flour
raisins and nuts

Cream butter; add sugar and molasses. Alternate the milk and flour sifted with the salt and soda. Add raisins and nuts. Let stand 20 minutes before baking. Bake about 1 hour in modate oven.

—Mrs. M. Lyle Spencer.

Brown Bread

Dissolve 1 yeast cake in 1 cup of luke warm water. Stir it into white flour enough to make thick batter. Let rise for two hours. Peel and boil about 3 good sized potatoes, and strain them into 1½ quarts of luke warm water; add 1 cup sorghum or the darkest molasses, 1 cup brown sugar, 1 teaspoon soda, 1 cup raisins; then mix in graham flour, as much as can be mixed with spoon; 1 tablespoon salt. Then add the yeast rising and white flour enough to knead.

—Mrs. A. H. MacDonald.

Spoon Bread

1 quart scalded milk
1 pint cornmeal
1 level teaspoon baking powder
butter size of egg
4 eggs beaten together

Mix milk and cornmeal while milk is still hot, then add butter, eggs, baking powder and bake in well-greased baking dish for 20 minutes.

—Mrs. Frank Goodwin.

Spoon Bread

1 pint corn meal
1 quart milk
3 eggs
1 teaspoon baking powder
butter size of an egg
salt

Wet meal in cold water, then stir into boiling milk and add butter. Let it thicken a little. When cold, add other ingredients, eggs beaten separately. Bake 1½ hours and serve as a vegetable. Use plenty of butter when eating it.

—Mrs. Paul C. Harper.

Butter Sticks

½ pound butter
1 cup sugar
1 egg
2½ cups flour
1 teaspoon baking powder
½ cup cornstarch

Sift the flour, cornstarch and baking powder. Cream the butter, beat in sugar and egg, then add the sifted dry ingredients. Divide into about four portions, roll each portion into a strip ⅜ inch thick and about 3 inches wide. Cut crosswise with thumb and first finger of both hands. Pinch strips in about four places. This gives a broken surface. Bake in a slow oven. Flavoring may be added or the dough dusted with sugar before cutting into strips.

—Mrs. H. W. Blackstock.

Batter Bread

1 cup sweet milk
1 cup buttermilk
¾ cup (good) white corn meal
¼ teaspoon soda
½ teaspoon salt
2 eggs

Bake about one hour.

Orange Bread

2 cups flour
1 cup sugar
1 cup milk
1 cup candied orange peel
1 egg
2 teaspoons baking powder
¼ teaspoon salt

Sift all dry ingredients together. Add 1 cup candied orange peel cut in small pieces. Beat in milk and egg, and stir well. Put in pan, sprinkle with sugar, let stand 20 minutes and bake.

—Mrs. Walter Lyle McCallum.

Orange Bread

Take skins of 2 big oranges and scrape out the white as much as possible. Cover skins with cold water, let boil 10 minutes and pour off the water. Cover again with water and boil skins until tender, leaving about ½ cup of water on them. Drain and save the water. Cut or chop the skins very fine, add a little water and

1 cup granulated sugar and let all cook until the chopped skins are granulated or sugared.

Bread Part

2 cups flour
2 teaspoons baking powder
a pinch of salt

To the ½ cup of orange water add ½ cup milk and 1 beaten egg. Mix the orange with the dry ingredients and then add the liquid. Pour into a greased pan (bake as a loaf). Spread smooth on top so that no bits of the orange skins are sticking up, as they burn. Bake in slow oven 30 or 40 minutes. Do not cut until the next day. Butter as sandwiches. Is very nice for party or tea.

—Mrs. Peter Mogensen.

Orange Bread

1 cup sugar
1 cup syrup
1 cup cold coffee
1 orange peel

Cook peeling in water, pour off water, and chop peel in tiny pieces, put on stove with two tablespoons sugar and enough water to cover and cook a few minutes.

3 level tablespoons shortening
1 egg
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon salt
4½ cups flour

Bake in a loaf.

—Mrs. Hauck.

Health Bread

6 cups bran
2 cups milk
2 eggs
¼ pound butter
6 teaspoons baking powder
1 teaspoon salt

Beat eggs and milk together and add baking powder to bran and melted butter. Lay on baking sheet about ½ inch thick, spread with hands, and bake 20 minutes in hot oven. Split while hot, cut in squares and toast.

—Mrs. Wm. H. Lyons.

Corn Bread

1 cup corn meal
1 cup flour
1 tablespoon butter
½ cup sugar
1 egg
2 teaspoons baking powder
1 cup milk

Bake 20 minutes.

—Mrs. F. L. Chase.

Corn Bread

Cream 3 tablespoons sugar and 1 tablespoon butter. Add 2 eggs beaten light, 1 cup of sweet milk and pinch of salt. Lastly ¾ cup corn meal and 1½ cups flour (scant measure), in which put three heaping teaspoons of baking powder. Bake in rather deep pan. —*Olga Dieckhoff.*

Corn Bread

2 well-beaten eggs
2 cups cornmeal
2½ cups milk
½ teaspoon salt
2 level tablespoons baking powder
½ cup hot shortening
1 cup flour
2 tablespoons sugar

Bake in a moderately hot oven.

—*Walter Rhoades.*

Corn Meal Bread (Raised)

One and one-half cups corn meal, scalded with one pint milk. Mix sponge with one yeast cake, half cup milk and white flour. When light add to corn meal, one egg, one-half cup butter, one-third cup sugar, mix stiff with white flour, let rise, and make into two loaves.

—*Mrs. C. M. Coe.*

Corn Dodgers

2 cups corn meal (preferably white)
1 teaspoon salt
1 tablespoon lard
1 egg
1 tablespoon milk

Mix the meal and salt together (dry), drop in the lard and pour over mixture enough boiling water to wet the meal thoroughly. Beat the egg light, add the milk and stir into the batter. Beat together well. Drop on greased pans from a tablespoon and bake in a very hot oven for 15 minutes.

Banana Bread

3 bananas, mashed
2½ cups flour
½ cup shortening
1 teaspoon soda (level)
salt to taste
2 eggs
¾ cup sugar
8 teaspoonfuls sweet milk
1 teaspoon baking powder (small)

Bake in a moderate oven.

—*Mrs. John Argue.*

Date and Walnut Bread

1 cup sugar	1 cup dates
1 tablespoon butter	½ cup walnuts
1 egg	small teaspoon soda
1 cup boiling water	vanilla
2 cups flour	

Pour the boiling water over the dates and soda and when cold mix into the bread. This cuts into about two dozen slices.

—Mrs. Walter Gray Weatherston.

Chocolate Nut Bread

When making white bread, take 1 cup of sponge, add ½ cup unsweetened chocolate, cooled. Add to this 1 tablespoon sugar, 1 teaspoon salt, and knead in flour as for white bread. Before putting in pan, add 1 cup English walnuts, ground fine. This makes 1 large loaf of bread.

—Mrs. Ollie Brys.

Peanut Bread

One cup peanut butter soaked in 1 cup milk for ½ hour. Add 2 cups flour, 1½ cups sugar, 2 eggs, 2 heaping teaspoons baking powder, 1 teaspoon salt. Bake 35 minutes in a slow oven.

—Mrs. Geo. A. Smith.

Nut Bread

4 cups flour, sifted	2 eggs
½ cup sugar	4 teaspoons baking powder
1 cup nut meats	1 teaspoon salt
2 cups sweet milk	

Sift all the dry ingredients together. Beat eggs and add to the milk. Then add the dry ingredients, beating thoroughly. Put in greased pan and let stand for 20 minutes. Makes two loaves.

—Mrs. L. J. Bissell.

Nut Bread

½ cup sugar	1 teaspoon maple substitute
2 cups milk	1 rounded teaspoon salt

Put in a small pan and dissolve. Then into it sift 2 cups white flour, 4 level teaspoons baking powder, 2 cups coarse graham flour and 1 large cup chopped walnuts. This makes a good sized loaf of bread. Let stand ½ hour in baking pan and then bake 1 hour in moderate oven.

—Mrs. Frank J. Calkins.

Nut Bread

1½ cups white flour
2 cups sour milk
½ cup molasses
1 cup nuts
2 cups graham or whole wheat flour
1 teaspoon soda dissolved in milk
½ teaspoon salt

—Mrs. A. S. Elmore.

Nut Bread (Unusual)

2 cups milk (sweet)
½ cup sugar
1 teaspoon salt
2 cups very coarse graham flour
1 cup white flour
4 level teaspoons baking powder

Mix well and then add 1 teaspoon maple substitute, 1 cup chopped nut meats. Let stand ½ hour, then bake 1 hour. Makes one loaf.

—Mrs. Sidney E. Goodwin.

Nut Bread

2 cups flour
3 teaspoons baking powder
¼ cup sugar
1 cup milk
½ cup raisins or dates
½ cup nuts

Bake 45 minutes in a moderate oven.

—Mrs. Paul C. Harper.

Nut Bread

1 tablespoon butter
1 egg
2/3 cup sugar
1 cup milk
1 cup nut meats
2 cups flour, sifted
2 teaspoons baking powder

Let rise ten minutes. Bake one hour.

—Mrs. F. L. Chase.

Colonial Nut Bread

¾ cup sugar
1 cup sweet milk
2½ cups flour
½ teaspoon salt
2½ teaspoons baking powder
1 egg beaten light
1 cup nuts
1 cup raisins

Let rise one hour then bake.

—Ruth P. Marion.

Nell's Brown Bread

1 cup sour milk
¾ cup sweet milk
½ cup molasses
1 rounded teaspoon soda
½ teaspoon salt
2⅞ cups flour

Put in loaf tin and bake about an hour.

—Mrs. E. S. Goodwin.

Date Loaf Bread

1¾ cups flour
1 cup sugar
1 cup boiling water
1 cup dates, stoned
1 cup walnuts
1 egg
1 tablespoon butter
1 scant teaspoon vanilla
1 level teaspoon soda

Mix as usual. Pour boiling water over the dates and soda, and when partly cooked add to mixture.

—*Mrs. Van Horn.*

Date Loaf

2 cups sifted flour
2 teaspoons baking powder (well rounded)
1/3 cup sugar
1 egg
¾ cup milk
2 packages dates (stoned)
1 pound walnuts
pinch salt

Leave dates and nuts whole and add to dry ingredients. Then add beaten egg and milk. Put in bread tin, let stand one-half hour. Bake in slow oven one hour. Delicious cut thin and spread with butter.

—*Mrs. J. E. Argue.*

Date and Nut Bread

3 eggs well beaten
1 cup brown sugar
3 scant cups flour to which add 6 teaspoons baking powder
1 cup milk
1 cup walnuts
1 cup dates, pitted and cut into small pieces

Bake in moderate oven. This makes large loaf, or two small ones.

—*Phoebe Peabody.*

Date Bread

Put into a bowl 1 package of stoned dates, 1 teaspoon of soda, 1 tablespoon butter. Over this pour 1 cup of coffee, 1 cup of sugar, 1 egg, 2 cups of flour and ½ cup of walnuts. Bake 1 hour in moderate oven.

—*Mrs. William A. Eastman.*

Nut and Raisin Bread

2 cups sour milk
1 teaspoon soda
1 teaspoon salt
1½ cups white flour
1 cup brown sugar
2 cups graham flour
1 cup nuts and raisins

Stir together and bake one-half hour in slow oven.

—*Mrs. Max Bonter.*

Rolls and Muffins

Baking Powder Biscuits

1 quart flour
3 heaping teaspoons baking powder
½ teaspoon salt
lard size of an egg
sweet milk to make a smooth dough

Sift flour, salt and baking powder. Work lard in flour, add sweet milk to make smooth dough. Roll out and spread over with melted lard or butter. Roll up and roll out again. Cut in small biscuits. Grease tops and bake in a quick oven.

—*Anna E. Long.*

Baking Powder Biscuit

1 cup flour
1 heaping teaspoon baking powder
¼ teaspoon salt
1 large tablespoon shortening
milk

Add baking powder and salt to flour, rub in shortening, and add milk sufficient to roll. Knead on board till dough is smooth. Roll out and bake in quick oven. For luncheons cut out, spread with butter, fold over like Parker house rolls and bake.

—*Mrs. E. S. Goodwin.*

Cheese Biscuit

Two cups flour, ½ teaspoon salt, 2 teaspoons baking powder, sifted together; 2 tablespoons butter or lard, 2/3 cup milk, 1 cup grated New York cheese. Knead and cut with small cutter and put into melted butter. Let stand about 3 hours.

—*Mrs. A. T. Wanamaker.*

Convent Biscuits

¼ pound butter
¼ pound sugar
3 small eggs
½ pound flour
pinch of salt
½ teaspoon baking powder
1 teaspoon vanilla

Put mixture into a forcing bag with a large rose forcer.

Press through in small quantities onto a floured baking sheet. Bake in a quick oven for seven or eight minutes. These are very nice for reception biscuits.

—Mrs. Walter Lyle McCallum.

Pimento Cheese Biscuits

Make baking powder biscuit crust (not too rich), and cut in thin biscuits. Put in pan and put over butter and pimento cheese melted. Add another layer and put pimento and cheese over biscuit a second time. Bake in a moderate oven ten or fifteen minutes. (Cheese and butter may be in equal parts or with a little more butter than cheese.)

—Olive H. Coe.

Maple Biscuits

Make baking powder biscuits (crust thin and not too rich). Place in pan with two layers to each biscuit, spreading between each layer and over top rich maple syrup. Bake ten or fifteen minutes in moderate oven. *—Olive H. Coe.*

Almond or Lemon Biscuits

½ pound flour
4 ounces butter
pinch of salt
½ pound sugar
1 egg
lemon or almond flavor

Pass the flour and salt through a sieve. Rub in butter. Add flavoring and sugar, and egg. Force through pastry tube onto floured baking sheet. Bake in quick oven for seven or eight minutes. Very nice for receptions or luncheons.

—Mrs. Walter Lyle McCallum.

Potato Biscuits

Two large baked potatoes, one-half teaspoon salt and one cup shortening. Put this all through sieve, then add two eggs well beaten. Have scalded one cup of sweet milk, and let stand until luke warm, then dissolve one-half cake yeast and a tablespoon sugar and one quart of flour. Let rise until light as a feather, then add one cup of flour and mix down and let rise again, and about two hours before dinner roll out rather thin and butter top and place one above the other and let rise again. Prick and bake rather quickly, and serve immediately.

—Frances S. Thurston.

Bran Biscuits

1 cup flour
2 cups bran
1¼ cups sweet milk
½ cup cooking molasses
1 small teaspoon soda

Roll out and bake. *—Mrs. Charles Christensen.*

Drop Biscuits

2 cups flour
5 teaspoons baking powder
2 teaspoons shortening
1 cup milk or more
½ teaspoon salt

Sift flour, baking powder and salt, rub in shortening, add gradually enough milk to make a batter which may be dropped from a spoon on a pan. Bake in a hot oven. Chopped nuts may be sprinkled on top. Sugar may be added if desired.

Emergency Biscuits (Serves Four)

2 cups flour
1 small teaspoon salt
4 teaspoons baking powder
2 tablespoons vegetable shortening
2 tablespoons butter
⅞ cup milk

Drop in spoonsful on buttered pans and bake about fifteen minutes.

—Constance Davis.

Buttermilk Biscuit

2 cups flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 full teaspoon lard
1 cup buttermilk

Mix flour, salt, baking powder, soda and sift twice. Work in lard with tips of the fingers. Add gradually the milk. Toss on a floured board. Pat and roll lightly to one-half inch in thickness. Cut with a biscuit cutter. Place on buttered pan, and bake in hot oven twelve or fifteen minutes.

—Mrs. M. P. Moody.

Dixie Biscuit

2 cups flour
2 teaspoons baking powder
pinch of salt
1 heaping tablespoon lard
½ cup milk
1 egg beaten very light

Sift flour, baking powder and salt, add lard, and mix well with fingers, add milk, then egg, cutting both in with knife. Roll, cut and spread melted butter over the surface; fold like a Parker house roll, and bake as biscuits.

—Mrs. Charlton L. Hall.

Potato Biscuit

1 cup mashed potatoes (cold)
1 egg
salt
butter size of egg
¾ cup milk
2 teaspoons baking powder

Flour enough to roll out. Cut in squares and bake.

—Mrs. C. S. Wills.

Muffins

1 tablespoon sugar
¼ cup butter
1½ cups flour
2 eggs
1 cup milk
3 teaspoons baking powder

Cream butter and sugar, add well beaten yolks, milk, flour, baking powder, and beat well. Fold in beaten whites. Bake in a moderate oven.

—Mrs. E. S. Goodwin.

Muffins

1/3 cup butter
¼ cup sugar
¾ cup thin cream or milk
1 egg beaten very light
4 teaspoons baking powder
2 cups flour
½ teaspoon salt

Cream butter with a spoon. Add sugar gradually, then alternate cream and flour sifted with baking powder and salt. Add egg last. Bake in greased muffin tins.

—Mrs. J. E. Greer.

Potato Muffins

1 cup mashed potatoes
1 cup warm milk
½ yeast cake
2 eggs well beaten
1 tablespoon lard
1 tablespoon sugar
1 tablespoon butter
½ teaspoon salt

Mix stiff as possible with white flour, using a spoon; let rise five hours. Cut with biscuit cutter, let rise two hours and bake in hot oven.

—Mrs. C. M. Coe.

Oatmeal Muffins

2 cups rolled oats
1½ cups sour milk
¼ cup melted butter
1/3 cup sugar
1 egg
1 teaspoon soda
½ teaspoon salt
1 cup flour

Soak the oatmeal in the sour milk over night. In the morning add melted butter, sugar, egg well beaten, and the flour, soda, and salt sifted together. Bake in hot oven 20 to 30 minutes.

—Margaret Shaffer.

Potato Flour Muffins

4 eggs
pinch of salt
½ cup white potato flour
1 teaspoon baking powder
2 tablespoons ice water
1 tablespoon sugar

Beat whites of eggs very stiff and dry. Add salt and sugar to beaten yolks and fold into whites. Sift flour and baking powder twice and thoroughly beat into egg mixture. Add ice water last. Bake in a moderate oven from fifteen to twenty minutes.

Delicate Corn Meal Muffins

½ cup corn meal. Pour over ½ cup boiling water, let stand until cool.

2 tablespoons butter
½ cup flour
2 teaspoons baking powder
2 tablespoons sugar
1 egg, beaten light
½ cup milk

This mixture will make one dozen small muffins.

—Mrs. C. M. Coe.

Corn Meal Muffins

¼ cup corn meal
¼ cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon salt

Mix; then add one tablespoon melted lard. Beat one egg well and add to one-half cup milk. Pour over dry ingredients and mix thoroughly. Bake in muffin pans or square, shallow cake tin. This makes eight muffins.

—J. M. C.

Corn Muffins

1 cup sour milk
½ teaspoon soda
1 teaspoon salt
1 cup white corn meal
1 egg
1 tablespoon melted drippings

Beat the egg slightly, mix in the other ingredients in the order given. Put into smoking hot greased muffin rings and bake in very hot oven. *—Mrs. Alexander Meister.*

Huckleberry Muffins

½ cup milk (scant)
1/3 cup sugar
1 rounding cup flour before sifting
1 tablespoon butter
1 egg, well beaten
1 cup fresh huckleberries sprinkled with flour
1 heaping teaspoon baking powder
salt

Cream sugar and butter, add egg well beaten. Then milk. Sift salt and baking powder with flour and add to liquid; lastly, huckleberries, stirred very lightly. Bake ½ hour in gem pans.

—Mrs. E. S. Goodwin.

Lima Bean Flake Muffins

1 cup lima bean flakes
1 cup milk
¼ cup butter
1 tablespoon sugar
2 eggs
1½ teaspoons baking powder
½ teaspoon salt

Soak flakes in part of milk, add beaten eggs, sugar, salt, baking powder, butter and rest of milk. Bake in moderate oven.

—Mrs. C. E. Favor.

Lima Bean Muffins

½ cup white flour
½ cup lima bean flour
2/3 cup milk
4 teaspoons sugar
4½ teaspoons butter
2 teaspoons baking powder
½ teaspoon salt

Mix dry ingredients. Add milk and melted butter. Bake in a moderate oven. Makes 10 muffins. Nuts, raisins or dates may be added.

—Mrs. E. S. Goodwin.

Date Muffins

1 egg, beaten
2 cups flour with 3 teaspoons baking powder
½ teaspoon salt
1 tablespoon melted butter
¼ cup sugar
½ package dates, cut up

Milk enough to make batter drop from spoon.

—Mrs. Wm. G. Clark.

Date Muffins

One-fourth cup sugar, two tablespoons butter, creamed. Add two eggs beaten separately, whites added last. One cup milk, salt, two cups sifted flour, sift it again with two teaspoons baking powder. One cup dates cut fine.

—Mrs. Charlton L. Hall.

Orange Muffins

¼ cup sugar
1/3 cup crisco
1 orange rind and juice and milk to fill cup ¾ full
2 cups flour
2 eggs, well beaten
¼ teaspoon salt
4 teaspoons baking powder
1 large piece of candied lemon peel chopped fine

Cream butter and sugar. Sift flour, salt and baking powder several times; add butter and sugar and stir in the juice and milk; add beaten eggs. Pour into muffin pan, put lemon peel on top, and bake in fast oven 12 to 15 minutes. Makes 12.

—Broadmoor Golf Club.

Parker House Rolls

1 pint milk
butter size of egg
1 teaspoon salt
½ cup yeast (½ cake compressed yeast dissolved in ½ cup warm water)
flour to make thick batter

Bring one pint milk with butter to boiling point. When cool add salt, yeast, and flour to make thick batter. Stir well. When light, knead 15 minutes, roll out, cut with cutter, spread with butter, fold over, put in pans, and when light, bake in quick oven.

—Mrs. E. S. Goodwin.

Parker House Rolls

2 cups of milk, scalded
¼ cup fat (butter and lard)
2 tablespoons sugar
2 teaspoons salt
¼ cup water
1 cake yeast

Mix and add three cups flour, and beat until it is full of bubbles; let it rise about three hours, then add three more cups of flour. *—Gene Holcomb.*

Parker House Corn Meal Rolls

1¼ level cups white flour
¾ level cup corn meal
4 level teaspoons baking powder
½ level teaspoon salt
1 level tablespoon sugar
2 level tablespoons butter
¾ cup milk
1 egg

Mix dry ingredients, beat egg, add butter (melted), then the milk and make a soft dough that can be handled (more milk if necessary). Turn out on board, roll about ½ inch thick, cut with biscuit cutter, put a small piece of butter (about the size of a pea) in the middle of each biscuit, turn over and have both sides meet (fold) and bake 12 to 15 minutes in buttered pan and brush the top of each with milk, which gives a nice brown. This amount makes 16 to 20 average sized biscuits.

—Mrs. Herman C. Joy.

Potato Rolls

Six hours before needed, boil 4 or 5 small potatoes to make 1 cup, mashed. Add:

2 tablespoons shortening
1 tablespoon sugar
1 cup milk, boiled

Put through a strainer. Allow to cool till lukewarm and add: ½ cake compressed yeast and 1 egg beaten light. Mix in enough flour to make a stiff dough. Let stand about 4 hours. Roll out and cut in rounds, put far apart in greased pans. Let stand until light, from 1 to 2 hours. Put a little melted butter on each and bake until brown. *—Mrs. M. Lyle Spencer.*

Salad Rolls

2 cups flour
3½ teaspoons baking powder
½ teaspoon salt
4 heaping tablespoons butter
½ cup milk
1 egg

Beat the egg. Add milk to it. Then proceed as for mixing baking powder biscuits. Roll on floured board and cut with biscuit cutter. Brush melted butter on half of each circle, crease and fold as for Parker House rolls. Put a tiny piece of butter on top, or top may be brushed with egg mixture and sprinkled with sugar. *—Olga Dieckhoff.*

Rolls

1 quart milk
½ cup lard
¾ cup sugar
1 tablespoon salt
2 cakes compressed yeast

Heat milk, lard and sugar together. Add flour to make sponge. Let set three hours. Mix stiff and let rise. Form into rolls and bake.

—*Mrs. H. F. Van Patten.*

Baking Powder Cinnamon Rolls

Make biscuit dough. Roll out on board to thickness of one-third inch. Spread with butter, sugar, cinnamon, and sprinkle with currants. Roll with hands into a long thin roll. Cut slices about 1½ inches thick and bake like biscuits.

—*Mrs. Alexander Meister.*

Quick Rolls

½ cup sugar
1 tablespoon butter
2 eggs
1 pint milk
1 quart flour
½ teaspoon salt
½ cake compressed yeast

Mix butter, sugar, and eggs; add milk, yeast and then flour. Let rise to double its bulk, about five hours. Now add as little flour as is needed, roll thin (about ½ inch), cut with small biscuit cutter, lay two together with bit of butter, let rise until light, about two hours. Sponge can be set over night with success.

—*Mrs. Padgett.*

Everlasting Rolls

2/3 cup sugar
2/3 cup lard
2 cups warm water
1 cake yeast
1 level teaspoon salt

Put lard, sugar, water and salt together. Add yeast, dissolved in some of the water. Mix part of flour for bread and whip well. Stir in flour until stiff. Knead well. Put in cooler and let rise. Next morning knead down and make into rolls. Let rise ½ hour before baking.

—*Mrs. G. E. M. Pratt.*

Prize Rolls

1 cup mashed potatoes (hot)
½ cup butter
1 cup scalded milk
½ cup sugar (scant)
1 teaspoon salt
2 eggs (well beaten)

Dissolve 1 yeast cake in 1/3 glass water (warm) with 1 teaspoon of sugar; beat in 1 cup flour; let raise 2 hours, then add

1 quart of flour (4 cups). Let stand all night in ice box (or till within 1½ hours of time wanted). Roll out like Parker House rolls. Let stand 1½ hours. Bake. These are very fine. If dough is kept very cold can be kept several days.

—*Mrs. C. H. Thomas.*

Caramel Rolls

Baking powder biscuits, dough rolled quite thin. Spread with a paste of brown sugar and creamed butter. Use ⅛ pound butter with all the sugar it will hold. Make a long, narrow roll about the size of a dollar and cut in one and one-quarter-inch pieces.

—*Mrs. W. O. Fusselman.*

Lunch Rolls

1 cup flour
1 cup mashed potatoes
¾ cup lard
1 cup scalded milk
½ cup sugar
1 egg well beaten
1 cake compressed yeast dissolved in ½ cup warm water

Mix lard, flour, sugar, potatoes and salt together, mixing well. Add egg, milk, and last, yeast. Let rise an hour (or may stand over night), add six cups of flour. Let rise. Roll out, shape in pocket-book rolls, dip in butter, let rise. Bake ¾ hour.

—*Mrs. Frederick Boyd.*

Refrigerator Rolls

1 cake compressed yeast
½ cup lukewarm water
½ teaspoon sugar
1 egg
2 cups warm water
½ cup sugar
½ cup shortening
8 cups flour
1½ teaspoons salt

Dissolve yeast in ½ cup lukewarm water, stir in ½ teaspoon sugar and let mixture stand for about ¾ to 1 hour. Cream the shortening with the remaining sugar, add beaten egg, salt, warm water and dissolved yeast. Stir in enough flour to make dough that is stiff enough to knead. Knead on floured board until it is smooth and elastic. Return dough to bowl which should be kept well greased to prevent sticking. Brush top of dough with melted shortening so that a crust will not form. Cover and keep in warm place. (Be careful not to leave in too warm a place, as the yeast plant will be destroyed and the dough will not rise.) When double its bulk, shape into tiny balls and place three in each muffin ring.

The dough can remain in the refrigerator for several days all ready for use when time is valuable.

—*Mrs. A. N. Lindsay.*

Popovers

1 cup milk
1 cup flour
2 eggs

Beat 2 eggs until mixed, add part of milk, then flour, and beat 5 minutes longer. Put in rest of milk, place in hot muffin tins and bake 25 minutes. This will make 12.

—Mrs. E. S. Goodwin.

Fisher's Exposition Scones

2½ cups flour
1 level tablespoon baking powder
2½ level tablespoons sugar
1 level tablespoon lard
1 level tablespoon butter
½ cup raisins
½ teaspoon salt
1 cup milk

Mix and sift the dry ingredients, work in the butter and lard with the fingers, add raisins and mix thoroughly, then add the milk. Divide into two pieces. Turn out on a floured board and roll to the thickness of a biscuit. Cut into four pieces and bake in a hot oven. To serve: Split open but do not cut clear through. Fill with jam and close. *—Irene Fisher Locke.*

Potato Scones

2 cups mashed potatoes
2 cups flour
1 teaspoon salt
milk to make dough
2 tablespoons butter
2 teaspoons baking powder

Rub butter in flour; add potato, salt, baking powder and milk. Roll out and cut an inch thick. Bake in quick oven.

—Mrs. Chester F. Lee.

German Coffee Cake

1 cake yeast
1 pint milk
1 cup sugar
1 egg
1 cup shortening
salt to taste

Mix enough flour to yeast and milk to make soft dough. Let this rise, then add sugar. Let rise again. Then add salt, egg and shortening. Mix this well. Add enough flour to make a soft dough and roll thin, putting into greased pans. Set in warm place to rise. When ready for the oven, put melted butter, sugar and cinnamon on top. This makes 6 cakes. *—Mrs. G. E. McCall.*

Cheese Cake

½ lb. cottage cheese
1 egg
Sugar and cinnamon to taste
1 cup milk
1 pinch of salt
currants may be added

Roll the above coffee cake dough very thin, then fill with custard and bake. —*Mrs. G. E. McCall.*

Breakfast Cakes and Doughnuts

Genuine Mapleine Syrup

(Simplified method)

For 1 quart:
1 teaspoon Mapleine
4 cups sugar
2 cups water
¼ scant teaspoon cream of tartar or juice of ¼ lemon

Stir all ingredients in suitable vessel, place over heat and bring to a boil, not too quickly. If a heavier syrup is desired, add a little more sugar or continue boiling until desired consistency is reached.

The syrup is ready to serve as soon as the sugar is fully dissolved. It may be served hot or cold. It may be kept in a syrup pitcher or any convenient container without "graining" because of the use of the acidulant. Mapleine does not lose any of its flavor in cooking at any temperature.

If Mapleine syrup, made without acidulant, has "grained" add a little water and place the pitcher or container in a pan of hot water and heat until dissolved. —*Mrs. J. H. Featherstone.*

Bran Waffles

1½ cups flour
4 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
¾ cup All-Bran
2 eggs
1¼ cups sweet milk
1/3 cup melted butter

Sift dry ingredients. Beat egg yolks and add to milk; add to dry ingredients and mix well. Add melted butter and the bran; add stiffly-beaten egg whites last. —*Mrs. Elam M. Hack.*

Olympic Yeast Waffle

Make sponge of 12 ounces of flour, 2 ounces sugar, pinch of salt, flavoring, 3 eggs, 6 ounces of melted butter, 2 ounces yeast and 1 pint of lukewarm cream. Let set, beat and let rise again. Bake as usual. *—Olympic Hotel.*

Waffles

Make batter of 1 pint flour and 1 pint sour milk, 2 eggs, beat eggs very light, add 5 tablespoons vegetable oil, 1 teaspoon soda dissolved in water. *—Mrs. H. M. Barker.*

Waffles De Luxe

Sift together 2 cups flour, ½ teaspoon salt, 1 tablespoon sugar, 2 level teaspoons baking powder. Add gradually well beaten yolks of 3 or 4 eggs and 1¾ cups milk. The batter should be the consistency of thick cream. Add 1 heaping tablespoon melted butter and fold in the beaten whites of the eggs. It is unnecessary to grease the waffle iron in making these waffles unless the iron is being used for the first time.

—Mrs. Walter W. Lathrop.

Cream Waffles

1 pint sour cream or milk
1 pint flour
2 eggs
1 tablespoon corn meal
½ teaspoon salt
1 teaspoon soda

Beat the eggs separately. Mix the cream with the beaten yolks; stir in flour, corn meal and salt; add the soda dissolved in a little sweet milk, and last the whites of eggs beaten to a stiff froth. Sift flour 3 times. *—Mrs. W. A. Major.*

Corn Meal Hot Cakes

1 cup white flour
1 cup corn meal
2 teaspoons of baking powder
2 teaspoons of salt
2 eggs
2 cups of milk
1 tablespoon of butter

Sift flour, corn meal, baking powder, salt, in a bowl. Add milk and well beaten eggs, last, melted butter.

—Mrs. George E. Morford.

Griddle Cakes

2 cups flour
1½ cups milk
2 eggs (well beaten)
2 teaspoons baking powder
½ teaspoon salt
3 tablespoons melted lard

Sift baking powder and salt with flour. Stir into eggs and milk, adding melted lard last. The fat thickens up your dough. When bubbles appear, turn your cakes, but never flop them over again, as it toughens them. *—Mrs. E. S. Goodwin.*

Corn Griddle Cakes

2 cups flour
½ cup corn meal
1½ cups boiling water
¼ cup sugar
1½ cups milk
1 egg
2 tablespoons shortening
1½ teaspoons salt

Have water boiling in sauce pan. Add corn meal slowly, stir vigorously until thickened. Turn into bowl and add milk and remaining dry ingredients mixed and sifted. Shortening last. —*Mrs. Helen R. Holt.*

Corn Cakes

¼ teaspoon salt
2 cups white cornmeal
2 cups buttermilk
1 level teaspoon baking powder
2 eggs beaten together
1 tablespoon flour
1 teaspoon sugar
½ level teaspoon soda

Add soda to buttermilk, sift dry ingredients together and mix together with beaten eggs. —*Mrs. Frank Goodwin.*

Potato Pancakes

3 cups grated potatoes
2 well-beaten eggs
1 cup sweet milk
2 cups flour
small teaspoon salt
teaspoon baking powder

Mix and fry on griddle. —*Mrs. F. Q. Youle.*

Rice Pancakes

1 cup soft-boiled rice
½ cup milk
3 eggs, yolks
½ teaspoon salt
2 teaspoons flour

Add the last thing the whites of 3 eggs, and fry as soon as possible after adding them. —*Mrs. F. Q. Youle.*

French Pancakes

Beat together 2 eggs, add 2 tablespoons of flour, 12 tablespoons of milk, and a pinch of salt. Beat all together with a beater. When pan is hot, use butter for frying. Take one large spoonful for each cake. Turn the pan so that it is covered with batter. Brown quickly and turn. Spread with jelly and roll, then sprinkle with sugar and serve hot. —*Mrs. Louis Schaeffer.*

Doughnuts

½ cup sugar
1 egg
¼ cup sweet cream
¼ cup sweet milk
½ teaspoon nutmeg
¼ teaspoon salt
1 teaspoon baking powder
flour to roll

Roll out and fry in deep fat.

—*Mrs. Sidney Goodwin.*

Doughnuts

3 eggs	a little nutmeg and salt
1 cup sugar	flour to roll
½ cup sour milk	1 level teaspoon soda
½ cup sour cream	1 teaspoon baking powder

Beat eggs, add sugar, milk and cream. Sift salt, nutmeg, soda and baking powder with some flour and beat in. Fry in deep fat. Drain on brown paper. Sprinkle with pulverized sugar when cold. *—Mrs. E. S. Goodwin.*

Chocolate Doughnuts

2 eggs	2 tablespoons melted chocolate
1 tablespoon melted butter	1 teaspoon vanilla
1 cup sweet milk	3 cups flour
¾ cup sugar	2 teaspoons baking powder
½ teaspoon salt	

Sift together the flour, baking powder and salt. Beat the eggs and add to them the sugar, chocolate, butter and milk. Then add the vanilla.

—Mrs. E. S. Goodwin.

Potato Doughnuts

3 tablespoons butter	2½ cups flour
¾ cup sugar	3 teaspoons baking powder
3 yolks of egg	½ teaspoon salt
1 white of egg	½ teaspoon ground mace
1 cup freshly mashed potatoes	pinch of nutmeg
1/3 cup milk	

Cream butter and sugar. Add well beaten yolks and white. Stir in potato and milk. Sift flour, baking powder, and spices, and add. Use additional flour to handle and fry in deep fat. Be sure to roll and cut all doughnuts before attempting to fry.

—Mrs. Walter Wand.

Best Ever Doughnuts

Measure flour after sifting.

4 cups flour	2 eggs
1 rounding teaspoon salt	1 small can evaporated milk
2 teaspoons cream tartar	1/3 cup melted lard
1 teaspoon soda	1 cup sugar
1½ teaspoon nutmeg	

Beat eggs very light, add sugar, beat. Turn milk into measuring cup and fill with water, add to first mixture, then melted lard. Add dry ingredients and mix thoroughly. Let stand in cool place at least one hour—two will not harm. This makes about four dozen doughnuts. They will keep for a week in a crock. Cut and fry in the usual way.

—Elizabeth D. McCallum.

Waffle Iron Bakes Crusty Corn Bread

For a very special luncheon try corn pone baked in the waffle iron. Serve with creamed chipped beef or spread with butter. This method of cooking will find favor with those who like their corn bread quite crisp.

Eloise's Coffee Cake

Beat well one egg, one cup sour cream or a half cup sour milk and half cup melted butter. Sift together two cups flour, one and three-fourths teaspoons baking powder, one quarter teaspoon each, salt, cinnamon, nutmeg, one-half teaspoon soda; add one cup sugar and sift into the egg and cream. Spread onto a shallow pan. Rub together three tablespoons flour, three of sugar, tablespoon butter, cinnamon, and spread on top.

—Mrs. A. T. Timmerman.

Coffee Cake

Sift 2½ cups flour, ¾ cups granulated sugar, 1 cup brown sugar, and mix with about ¾ cup of vegetable oil. Remove a scant cup of this mixture and set aside for dressing.

Add ½ teaspoon salt, scant teaspoon nutmeg, 1 egg, 1 cup sour milk, 1 heaping teaspoon baking soda dissolved in a little hot water. Beat thoroughly and turn into a well-greased square cake tin.

Add cinnamon and about a cup of ground walnuts to dressing, spread over the top of the cake and bake for about 30 to 40 minutes.

—Mrs. J. H. Goodwin.

Coffee Cake

One-half cup of sugar and one tablespoon butter, creamed together. Break an egg in a cup and fill with milk. Add 1¾ cups flour, sifted with three teaspoons baking powder. Mix cinnamon and sugar, and sprinkle over the top. Dot with small

—Phoebe Peabody.

Coffee Cake

1 cup flour
2/3 cup sugar
1/3 cup milk
½ cup raisins
¼ cup butter
1 teaspoon baking powder
1 egg

Cream the butter and sugar, add the milk and flour (in which the baking powder has been sifted) alternately, then the egg well beaten. Lastly the raisins. Spread in shallow pans, and sprinkle chopped nuts over the top or cover the top with brown sugar, and sprinkle cinnamon over this. Bake in quick oven and serve while hot with butter.

—Mrs. Leland J. Clark.

Swedish Coffee Cake

1½ cups sifted flour
1 cup sugar
2 teaspoons baking powder
pinch salt

Sift all together. Put one egg, unbeaten, in cup and fill up with milk. Add to dry ingredients and beat three minutes. Add 2 tablespoons melted butter. Put in dripping pan with melted butter on top. Sprinkle with sugar and cinnamon and bake in fairly hot oven. Delicious served with coffee for breakfast or can be used with whipped cream for dessert. Either serve freshly baked or warm a little.

—Mrs. J. E. Argue.

Dutch Apple Cake

½ cup sugar
¼ cup melted butter
½ cup milk
1 cup flour
1 teaspoon baking powder
1 egg
pinch of salt
about three apples (peeled and cut in eighths)

Beat up cake mixture and put in buttered layer cake or pie tin. Slice apples and arrange on top of dough. Sprinkle generously with cinnamon and sugar. Bake in quite a hot oven. Serve plain for coffee cake or with whipped cream for dessert.

—Mrs. Sidney E. Goodwin.

Sally Lunn

2 cups flour (sifted twice)
½ teaspoon salt
2 teaspoons baking powder
3 tablespoons sugar

Break 2 egg yolks into half cup of milk. Mix and add to dry ingredients; then add ½ cup melted butter; then add whites of 2 well beaten eggs. Bake either in flat sheet or muffin pans.

—Mrs. M. P. Moody.

Mock Scrapple

Prepare ordinary corn meal mush, 1 quart quantity, having it rather thick. Cook in upper part of double boiler and just before removing from fire stir in ½ teaspoon beef extract or 2 bouillon cubes. Have 4 slices of boiled bacon finely chopped and ½ cup nut meats run through grinder; add to mush and pour into a square mold. Set in a cool place to chill and when firm, slice and fry. This is one of the best meat substitutes and is particularly tempting for breakfast.

—Mrs. M. P. Moody.

French Toast

2 eggs
1 tablespoon milk
bread

Cut slices of bread to medium thickness. Beat eggs slightly, add milk and a pinch of salt. Dip bread on both sides and fry brown in butter. Serve with syrup or jelly.

—Mrs. E. S. Goodwin.

Pineapple Toast

Mix 1 egg, 1 cup of milk and 1 teaspoon of sugar together; beat well, and into this dip slices of bread. Fry them in either butter or oil until a crisp brown. On top of each piece of toasted bread lay a slice of pineapple, heat skillet with butter, put in the pineapple and toast and set in the oven for 10 minutes. Serve hot with strawberry jam.

—Mrs. Edwin Selvin.

Cinnamon Toast

2 tablespoons butter	2 tablespoons cinnamon

Melt butter and add the cinnamon and a little sugar. Spread over fresh slices of toast.

—Mrs. Nathan Eckstein.

Melba Toast

Cut bread in very thin slices and brown in moderate oven.

Cheese Toast

Add grated cheese to cream sauce and pour over slices of freshly toasted bread.

Puddings and Desserts

"Puddings, my friends, do a mission fulfill,
They add to the dinner, and also—the bill;
They cause men to wish with what ardor they may,
That the meal which foretells them came three times a day."

Delicious Plum Pudding

2 cups fresh bread crumbs, pressed down when measured
1½ level tablespoons baking powder mixed with the crumbs
½ cup sweet milk
2 eggs
¾ cup sugar
¼ cup good Orleans molasses
½ cup currants
1/3 teaspoon cloves
citron
¼ teaspoon salt
1 cup ground suet
1 cup chopped nuts
1 cup raisins
¾ teaspoon cinnamon

Have water boiling briskly and steam 3 hours in pudding dish with center spout. Serves 12 to 16 persons.

—*Violet P. Lewis.*

English Plum Pudding

1 lb. seeded raisins
1 lb. Sultana raisins
1 lb. currants
1 lb. mixed citron and orange peel
1 lb. beef suet chopped fine
¾ lb. flour
¾ lb. bread crumbs (no crusts)
4 nutmegs
1 cup brandy
8 eggs
1 lb. sugar

Put brandy before eggs. Put in mold and boil from 8 to 12 hours steadily.

—*Anonymous.*

Plum Pudding

2 cups raisins, 1 seeded, 1 seedless
1 cup finely chopped citron
1 lb. cut up dates
2 cups light brown sugar
2 level cups flour
2 level cups bread crumbs
2 level cups ground suet
1 tablespoon orange peel
1 tablespoon lemon peel
1 tablespoon mixed spices
1 tablespoon salt
3 eggs, well beaten
1 cup water
1 cup fruit juices

Steam 6 hours in well greased baking powder cans, filled two-thirds full.

—*Dora Hoyt.*

Plum Pudding

1 quart fine cracker crumbs
3 pints of milk
4 eggs
½ cup butter
2 pounds raisins
½ pound citron
1 tablespoon cinnamon
1 teaspoon salt
1½ cups sugar

Mix spice with crumbs, heat milk to boiling point and pour over crumbs, add butter and let cool. Beat yolks of eggs and add to sugar. Beat whites to stiff froth and add to yolks, add to cracker crumbs, stirring well, add fruits and steam five hours.

—*Mrs. Carney.*

Mock Plum Pudding

1 cup grated raw carrot
1 cup grated raw potato
½ cup melted butter
1 cup brown sugar
2 cups raisins
1 cup flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon soda

Mix carrots, potatoes, melted butter, sugar and flour with other dry ingredients. Add raisins dredged in a little of the flour. Steam 2½ hours or less if in small molds. Serve with a foamy sauce.

—*Mrs. M. Lyle Spencer.*

Plum Pudding

1 small loaf of bread, sliced, buttered, and broken up
½ cup molasses
2 tablespoons sugar
4 eggs
a pinch of salt
¼ teaspoon each, nutmeg, cloves and cinnamon
1 pint seeded raisins
1 quart of milk
1 cracker, rolled fine

Mix all together and let stand over night. The next day steam for four hours, just in time for dinner. Serve with the hard sauce given below.

Hard Sauce

1 cup powdered sugar
½ cup butter
1 egg
2 tablespoons boiling water
1 wineglass brandy flavoring

Cream butter and sugar, add flavoring, then yolk of egg, unbeaten. When creamy, add well-beaten white; add water and set in cold place.

—*Mrs. Louis Schaeffer.*

Steamed Pudding

1 cup dates (cut)
1 cup nuts (chop)
1 cup bread crumbs (dry)
1 cup sugar
1 cup milk
1 egg
1 teaspoon baking powder

Put in 1-pound baking powder tins, buttered. Steam 3 hours.

Maple Pudding Sauce

2 cups dark brown sugar
1 cup water
large piece butter
vanilla
level tablespoon starch mixed with water

Cook till clear. Serve with hard sauce.

—Mrs. Lindermann.

Steamed Nut Pudding

1 cup molasses
1 cup chopped suet
1 cup sweet milk
1 cup seeded raisins
2½ cups flour
1 lb. English walnuts
¼ lb. citron
1 nutmeg, grated
1 teaspoon soda

Mix all together and steam 2½ hours. Serve with sherry sauce.

Cup Cake Dessert

½ pint whipped cream
6 cup cakes

Cut off top of cup cakes, remove most of inside, and fill with unsweetened whipped cream. Replace top and serve with hot chocolate sauce.

—Mrs. Frank Goodwin.

Steamed Prune Pudding

1½ cups stewed prunes, strained
¾ cup butter, creamed
1 cup brown sugar
2 cups flour
¾ cup currants or raisins
½ teaspoon allspice
½ teaspoon cinnamon
½ teaspoon nutmeg

1 heaping teaspoon soda in ½ cup boiling water. Steam two hours.

—Mrs. Albert Jacobson.

Prune Pudding

1½ cups boiled and strained prunes
1 cup brown sugar
¾ cup butter
2 cups bread crumbs or flour
¾ cup currants
¾ cup raisins
3 eggs
1 teaspoon soda in ½ cup milk
1 teaspoon cinnamon
1 teaspoon cloves

Steam from 2 to 3 hours.

—Mrs. E. J. Bold.

Prune Pudding

2 eggs
1 cup sugar
1 tablespoon flour
2 teaspoons baking powder
1 cup prunes
1 cup nut meats

Put in buttered pan and bake in slow oven 40 minutes. Serve with whipped cream. Pudding may be served warm or cold.

—Mary Davis.

Prune Whip

4 cooked prunes
1 tablespoon flour
½ cup walnut meats
whites 4 eggs
1 cup sugar
½ teaspoon cream of tartar

Cut up the prunes and add rounding spoonful of flour and walnut meats cut up. Beat whites of eggs very stiff, add sugar gradually, and cream of tartar. Fold all together and bake as custard in quite moderate oven forty-five minutes to one hour.

—Mrs. Charlton Hall.

Prune Souffle

1 pound French prunes
1 teacup sugar
5 whites of eggs
lemon flavoring

Boil and chop prunes fine, add sugar, then the well beaten whites. Bake twenty minutes after adding extract of lemon. When cold, turn out of pan, and cover with whipped cream.

—Mrs. E. S. Goodwin.

Date Souffle

(Small Recipe)

1 cup stale bread crumbs, ground
1 cup chopped dates
½ cup chopped walnuts
1 teaspoon vanilla
3 egg yolks

Mix together, and add well beaten whites of 3 eggs. Bake slowly ½ hour over pan of water. Cut when cold. Serve with whipped cream.

—Mrs. Daniel L. Pratt.

Date Pudding

2 egg whites
½ cup sugar
4 tablespoons flour
⅛ teaspoon salt
1 teaspoon baking powder
½ cup dates
½ cup nut meats cut fine
¼ teaspoon vanilla

Beat eggs till very light. Add sifted sugar, flour, salt, and baking powder. Then dates and nuts. Bake in moderate oven thirty minutes. Serve with whipped cream.

—Genevieve Sherwin.

Steamed Date Pudding

¼ cup butter (melted)
½ cup molasses
½ cup milk
1 egg
½ teaspoon soda
½ teaspoon baking powder
salt
cloves
nutmeg
ginger to taste
½ lb. dates, stoned and cut in small pieces
½ cup citron or mixed peel

Melt butter, add molasses, milk, egg well beaten, dry ingredients sifted together, dates and citron floured. Turn into buttered can or cans and steam for 3 hours. Serve with sauce.

—*Mrs. A. W. Sargent.*

Date and Nut Loaf

3 eggs beaten very lightly
add 1 cup sugar, beat again
3 tablespoons cracker crumbs
3 teaspoons baking powder
1 cup dates
1 cup nuts

Mix together. Bake in slow oven 35 to 40 minutes. Serve with whipped cream.

—*Mrs. Max Bonter.*

Date Torte

1 package dates
½ pound walnuts
3 eggs well beaten
1 cup sugar
1½ teaspoon baking powder
1 teaspoon vanilla
3 tablespoons flour
4 tablespoons milk

Bake 30 minutes.

—*Ruth P. Marion.*

Krimmel Torte

½ lb. dates cut in small pieces
½ lb. walnuts cut in small pieces
½ lb. sugar
6 tablespoons bread crumbs
1 tablespoon baking powder
6 eggs

Beat yolks and sugar, mix baking powder with bread crumbs, and then with nuts and dates. Add whites of eggs last. Bake in two layers about 30 minutes. Break up and serve with whipped cream.

—*Mrs. F. Q. Youle.*

Raisin Puffs

4 tablespoons sugar
1 tablespoon butter
2½ teaspoons baking powder
2 eggs
2¼ cups flour
1 cup water
1 cup chopped raisins

Steam in 7 buttered cups ½ hour. Serve hot with any hot pudding sauce.

—*Mrs. E. S. Goodwin.*

Baked Peaches

Take halves of canned or fresh peaches, add sugar and butter in the hollow, pour syrup into the pan and bake very slowly until they are slightly browned. Remove from the oven and serve on rounds of fresh buttered toast, adding a spoonful of whipped cream to the top of each peach.

—Mrs. Edwin Selvin.

Carrot Pudding

1 cup chopped suet
1 cup grated potatoes
1 cup grated carrots
1 cup sugar
1 cup raisins and nuts mixed
1½ cups flour
1 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon cloves

Put soda in the flour and add no moisture except what the vegetables make. Steam three hours. Serve with whipped cream.

—Mrs. W. L. Pigott.

Apple Torte with Zweibach

Line spring form with zweibach crust. Grate about 12 very large apples, or enough to fill form (spring). Put a layer of grated apples in form, sprinkle with sugar, cinnamon; repeat until form is nearly full, then bake in moderate oven. Beat yolks of 3 eggs well and cream with ¾ cup of sugar, then add one large cup of stale macaroon crumbs rolled fine. Then beat whites stiff, add mixture, put on top of baked cake and put back in oven to brown.

—Mrs. Nathan Eckstein.

Fig Pudding

½ cup molasses
½ cup butter
1 cup sweet milk
2 cups flour
1 egg
½ lb. chopped figs
scant teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg

Cream butter and molasses, add the milk and stir well. Add beaten eggs, flour and soda (dissolved in warm water). Add the spices and chopped figs. Steam 2 hours. Serve with foamy sauce.

—Mrs. L. J. Bissell.

Fruit Pudding

2 cups flour
1 teaspoon baking powder
½ cup brown sugar
1 cup seedless raisins
1 cup dates
1 scant cup butter
spice to taste
½ cup molasses
1 teaspoon soda
1 cup sweet milk

Mix together flour, baking powder, sugar, raisins, dates and spices. Into this chop butter, and add molasses and soda dissolved in milk. Put into 2 one-pound coffee tins well greased. Steam 1½ to 2 hours.

—*Mrs. Edward R. Taylor.*

Orange Marmalade Pudding

1 cup bread crumbs
1 scant cup flour
¼ cup sweet milk
1 cup butter or suet
1 egg
2 tablespoons sugar
1 glass marmalade
½ teaspoon soda

Steam for three hours.

Sauce

1 cup sugar
½ cup butter (creamed with sugar)
2 eggs, well beaten

When ready to serve warm slightly.

—*Mrs. John Featherstone.*

Schawm Torte

Beat whites of 6 eggs until stiff. Add 1/8 teaspoon cream of tartar and beat thoroughly. Add 1 2/3 cups sugar and beat, then 1 teaspoon vanilla and last 1 dessertspoon vinegar, beating both into mixture. Drop on greased and floured baking sheet in sizes desired, and bake in slow oven. When done cut tops off and fill with ice cream or whipped cream with strawberries.

—*Mrs. Parker.*

Gooseberry Dessert

1 quart gooseberries
¾ pound sugar and
½ cup water—boiled until gooseberries are soft

Strain through a fine sieve and let cool; chill on ice. Then carefully mix 1 pint of whipped cream with this. Serve in a deep glass dish lined (bottom and sides) with lady fingers or sponge cake.

—*Mrs. Elam M. Hack.*

Delight Pudding

1 cup bread crumbs
½ cup chopped raisins
½ cup walnuts
½ cup sugar
1 cup corn syrup
1½ cups flour
2½ teaspoons baking powder
2 eggs
1 cup milk
2 tablespoons butter
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon vanilla

Steam 2 hours and serve with vanilla or hard sauce. This will serve eight people.

—Mrs. Earl A. Thompson.

Chocolate Roll

5 eggs
½ cup sugar
2 teaspoons chocolate (melted)

Beat yolks of eggs till thick. Add gradually, while beating, sugar and chocolate. Beat whites of eggs and fold into mixture. Spread into pan (size about 9x14) and bake in moderate oven. When cold, spread half pint whipped cream, sweetened and flavored with vanilla. Trim edges and roll just as you would a jelly roll. Will serve six or eight people.

—Mrs. A. W. Anderson.

Chocolate Roll

3 eggs
1 cup sugar
6 tablespoons hot water
1 teaspoon baking powder
1 cup flour
vanilla

Beat eggs separately, and add slowly the other ingredients. Bake as jelly roll and turn out on a damp sugared cloth. Spread with the following:

1 square chocolate
½ cup hot water
½ cup milk
1 cup sugar
cornstarch to thicken

Boil up and add cornstarch to thicken dissolved in milk. Roll up as jelly roll. Slice and serve with whipped cream. Make sauce first.

—Mrs. George Newlands.

Baked Chocolate Pudding

¾ cup sugar
¾ cup flour
¾ cup milk
¼ teaspoon butter
3 ounces bitter chocolate
2 eggs
1 teaspoon vanilla
1 teaspoon baking powder

Beat eggs separately, add whites at the last. Bake in individual cups for 10 minutes. Serves six persons.

—Mrs. Geo. A. Smith.

Chocolate Cream Pudding

1½ pints milk	5 level tablespoons corn starch
¾ cup sugar	¼ teaspoon salt
1¼ squares chocolate	whites of 3 eggs

Boil milk, sugar and chocolate together. Then add corn starch dissolved in a little cold milk. Boil for five minutes stirring constantly. Add whites and let boil one minute longer, stirring until done. Put in mold or molds. Serve with cream.

Chocolate Custard

2 eggs	2 tablespoons sugar
3 tablespoons cocoa	1 pint milk
2 heaping tablespoons flour	

Mix together dry ingredients, add egg yolks, one pint milk. Put in double boiler, stir until it thickens. Beat whites of eggs very stiff, using 2 tablespoons of powdered sugar, fold whites into custard. Serve with whipped cream, sprinkle with nuts, cherries.

—Mrs. R. T. Whiting.

Steamed Chocolate Pudding

½ cup sugar	2 squares chocolate (melted)
1 tablespoon melted butter	1 cup flour (sifted)
½ cup milk	2 teaspoons baking powder
1 egg, well beaten	

Steam 2½ hours and serve with following sauce:

2 eggs (beaten separately)
1 cup sugar
¾ cup melted butter

Flavor with vanilla; add whites beaten stiff last.

—Mrs. C. H. Thomas.

Steamed Chocolate Pudding

3 tablespoons butter	1 cup flour
¼ cup sugar	1 tablespoon cocoa
1 egg	1 teaspoon baking powder
¼ cup milk	¼ teaspoon salt

Cream butter and sugar and add remainder of ingredients. Steam 30 minutes.

Sauce for Chocolate Pudding

2 cups brown sugar
2 tablespoons butter
1 tablespoon flour, or corn starch, moistened with milk or water. Boil until proper thickness.

—Mrs. Homer L. Boyd.

Marshmallow Cream

½ pound marshmallows (cut in 4)

1/3 pound nut meats—almonds, pecans, and walnuts ground in meat chopper.

Mix marshmallows and nuts together blending them by stirring in lightly the whole of 1 egg whipped to froth. Put a layer of this in a bowl, then a layer of malaga grapes seeded, then another layer of marshmallow and nuts, then a second layer of grapes. On top put a sprinkling of shredded pineapple or maraschino cherries, or both, cut fine. Chill and serve with whipped cream.

—*Mrs. C. S. Wills.*

Marshmallow Pudding

1/3 cup sugar
3 eggs (yolks and whites beaten separately)
1 pint scalded milk
1 tablespoon gelatine
¼ lb. marshmallows, cut in small pieces
½ cup nuts
½ cup Maraschino cherries

Beat eggs and sugar well, add the hot milk and cook until a coating will form on the spoon. Soak gelatine in 1 tablespoon of cold water. Add this to custard and stir until dissolved. Strain and beat until partially cool, then add the marshmallows, nuts and cherries. The custard should not be hot enough to entirely melt the marshmallows. Last of all add stiffly beaten whites of eggs. Cool in mold, serve with whipped cream and cherries.

Marshmallow Cream

½ envelope gelatine
½ cup cold water
½ cup boiling water
whites of 4 eggs
1 cup sugar
1 teaspoon vanilla
1 teaspoon almond extract
1 dozen macaroons broken up

Soak gelatine in cold water. Stir sugar into dissolved gelatine. Beat whites of eggs very light and to eggs add the gelatine and sugar, a few spoons at a time, beating constantly. Divide quickly into three parts. To the first part add macaroon crumbs. To second part add almond flavoring and chopped nuts. To third part add cherries and flavor with vanilla. Let each layer set before adding another. Chill. Cut in slices and serve with whipped cream.

—*Mrs. Frederick Boyd.*

Marshmallow Delight

1 large banana, sliced
½ cup chopped walnuts
½ pint cream, whipped stiff, piled on top
½ cup diced pineapple
½ dozen marshmallows (cut fine)

—Mrs. R. K. Wylie.

Dessert

½ pint whipping cream
¼ pound peanut brittle candy, ground fine

Mix together and serve on any kind of cake slices or on ice cream. *—Mrs. Harry Crouch.*

Food for the Gods

1 cup powdered sugar
2 eggs
2 tablespoons flour
1 teaspoon baking powder
1 cup chopped dates
1 cup chopped nuts

Mix 2 eggs, unbeaten, with sugar, then flour and baking powder. Stir dates and nuts in last and bake in shallow pan 15 or 20 minutes. When ready to serve, cut in squares, put diced pineapple or any other fruit on top and whipped cream.

—Mrs. E. S. Goodwin.

Banana Cantaloupe

½ box or 2 tablespoons gelatine
½ cup cold water
whites 2 eggs
¼ cup powdered sugar
¾ cup scalded cream
¾ cup sugar
8 bananas, mashed to pulp
1 tablespoon lemon juice
whip from 3½ cups cream, or a little less
12 lady fingers

Soak gelatine in cold water. Beat whites of eggs slightly, add powdered sugar, and gradually hot cream, cook over hot water until thick; add soaked gelatine and remaining sugar, strain into a pan, set in ice water. Add bananas and lemon juice, stir until it begins to thicken, then fold in whip from cream. Line a melon mold with lady fingers trimmed to just fit sections of mold, turn in mixture, spread evenly and chill.

—Irene Fisher Locke.

Jerusalem Pudding

½ box gelatine
½ cup powdered sugar
1 teaspoon vanilla
4 tablespoons rice
1 pint cream
¼ pound dates

Soak gelatine in water 15 to 30 minutes. Wash and boil rice, drain and spread out on dry towel. Stand gelatine over hot water, when dissolved cool and add to whipped cream. Sprinkle over it, first rice, then dates, and sprinkle over all the sugar and vanilla. When well mixed and the mass begins to stiffen, turn into wet mold and stand in cool place. —*Mrs. A. W. Anderson.*

Peach Pudding

2 cups sifted flour	½ teaspoon salt
2 slightly rounded teaspoons baking powder	¾ cup milk or
	½ cup canned peach juice
2 tablespoons butter	

In making batter sift all the dry materials together. Rub in the butter and add milk to flour, then an egg beaten lightly and pour into greased pan. Place over the batter half peaches—fill the hollow with sugar—then lightly sprinkle sugar over all the batter in pan. Peaches must not be pressed into batter, but placed on top. This will cut into six squares, each square taking half a peach. Bake 20 minutes in moderate oven.

Sauce

1 egg	1 tablespoon butter
1 cup sugar	1 teaspoon vanilla

Milk enough so that it can be poured. Melt butter, add sugar, beat egg and then add milk. Heat for 3 minutes, stirring all the time. —*Mrs. Peter Mogensen.*

Louis Phillipe Pears

Fill the centers of large halves of canned pears with vanilla ice cream. Dot it lavishly with almond meats, and serve at once. Have the pears on ice several hours to thoroughly chill them. —*Mrs. Lyle F. Wilson.*

Banana Whip

Press six ripe bananas through a ricer, and mix with a syrup made from 2/3 cup sugar melted in a double boiler with the juice of a lemon. Flavor with vanilla and tiny pinch of salt. Beat one pint of cream, and add gradually the banana mixture. Set aside to become thoroughly chilled. Pile high in tall glasses, or in a glass dish lined with bananas.

—*Mrs. Alexander Meister.*

Nut and Date Whip

Core and pare 3 apples. Remove stones from dates. Put ½ cup dates, and ½ cup nut meats through food chopper. Grate the apples. Beat two egg whites until stiff and fluffy. Fold stiffly beaten whites into the combined fruit and nuts. Serve in stemmed glasses with whipped cream and cherries.

—*Mrs. Alexander Meister.*

Minute Dessert

(Six small portions)

½ can sliced pineapple
½ pint whipping cream
1 can marshmallows (fresh)
6 candied cherries
1 or 2 tablespoons sugar

Drain pineapple and cut in small cubes. Cut marshmallows into little pieces and toss with cubes of pineapple until they take up any surplus juice. Whip cream very stiff and add sugar to taste, then pineapple and marshmallows. Set on ice until served. Use cherries to garnish each glass.

—*Mrs. P. D. Mackie.*

Lemon Whip

(4 Servings)

½ lemon
2 eggs
4 tablespoons sugar

Grate rind, add with juice of lemon to well beaten yolks and sugar. Cook in double boiler until it thickens. Have whites beaten dry and fold into hot mixture as you remove from fire. Cool and serve in sherbet glasses.

Above makes an excellent filling for an inexpensive cake to be served while quite fresh. A good summer dessert. A hot water sponge cake is good or the following butter cake may be used:

2 eggs
¾ cup sugar
2 tablespoons (rounded) butter
1½ cups flour, measured after sifting
½ cup milk (scant)
2 teaspoons baking powder
½ teaspoon each of vanilla and lemon
pinch of salt

Beat eggs, add sugar and shortening (melted) and cream thoroughly. Sift flour, baking powder and salt several times and fold in lightly with milk and flavoring. Line two cake tins with heavy grade paraffin paper and cook about 15 minutes in medium hot oven. Use lemon whip as filling between layers and for topping.

—*Mrs. P. D. Mackie.*

Lemon Pudding

Take yolks of 2 eggs, ½ cup sugar, 1 teaspoon butter, ½ pint bread crumbs (remove crusts), grated rind of 1 lemon. Bake about 20 minutes; take from oven and cover with 2 whites beaten stiff to which has been added ½ cup sugar and the juice of the lemon. Place under slow blaze of gas oven, or in very hot oven to brown. —*Anonymous.*

Rice Pudding

½ cup (scant) rice
½ cup sugar
½ pint whipping cream
1 cup milk
2 teaspoons vanilla
pinch of salt

Steam rice with salt in plenty of water (or skimmed milk, preferably). Cook in double boiler about an hour, lifting grains from bottom of pan now and then but never stirring. When tender drain if water remains and replace on fire and add milk and continue cooking until grains are large and thoroughly cooked but not mashed. Add sugar and vanilla and toss on platter to cool. Whip cream and add when rice is nearly cold. Serve chilled in sherbet glasses with plain cream or whipped cream and garnish with pieces of candied cherries.

—*Mrs. P. D. Mackie.*

Glorified Rice

1 cup rice, boiled soft; take off stove and add:
½ cup sugar
½ pound marshmallows cut up. When cold add:
½ pint whipped cream
1 cup shredded pineapple without juice.

Put in the ice box to set. Serve with whipped cream or sauce.

—*Mrs. Maurice Black.*

Thickened Rice

1 cup rice
1 pint milk
2 eggs
½ cup sugar
1 tablespoon flour
a little salt
flavoring

Boil rice in water until soft. Drain and add milk, little salt, 2 eggs (well beaten), sugar and flour mixed with cold milk. Flavor to suit and boil up. Eat warm or cold.

—*Mrs. E. S. Goodwin.*

Rice Gelatine

¼ cup rice
½ cup water
½ pint milk
¼ cup sugar
1 tablespoon gelatine
½ pint cream (whipped)
nuts, cake, or macaroons
vanilla

Boil rice, milk and water. When done add sugar, also gelatine previously soaked in water. Before rice sets beat in whipped cream, nuts and flavoring. Serve cold with following sauce:

1 egg
1 cup powdered sugar
3 tablespoons butter
5 tablespoons boiling water

Cook to custard and flavor with lemon juice.

—*Mrs. M. A. Tutthill.*

Imperial Rice Pudding

Wash ½ cup rice; cook 10 minutes in hot water. Draw off water and add 1 pint milk and cook in double boiler 1 hour. Dissolve ½ package of granulated gelatine in ½ cup cold water and stir over fire until dissolved. Color gelatine with rose pink color paste and stir into rice. Add 1 cup sugar, ½ teaspoon salt. Stir rice until it thickens, add ½ teaspoon almond extract and 1 pint whipped cream. Put in mold and stand on ice. Serve with whipped cream flavored with vanilla.

—*Mrs. A. H. Langdon.*

Rice Pudding

¼ cup rice
2 cups milk
2 cups water
¼ cup sugar
4 eggs
flavoring, almond, vanilla or lemon

Cook rice in milk and water in double boiler one hour. Add sugar and cook ten minutes longer. Beat yolks to a stiff froth and add to rice. Then beat whites to a stiff dry foam and add to rest of mixture. Add flavoring. Melt a few tablespoons of sugar in pudding mold, turning quickly so all sides of pan will be coated with caramel. Pour in rice mixture and steam one hour. Let rice become cold, turn out and serve with whipped cream.

—*Mrs. E. S. Goodwin.*

Rice Pudding

2 tablespoons rice
1 quart milk
¼ cup sugar
flavoring

Wash rice in several waters, mix with milk, sugar and flavoring. Bake slowly in oven several hours until creamy, frequently stirring down the top. Serve cold with cream.

—*Genevieve Sherwin.*

Grape Juice Tapioca

½ cup tapioca
1 pint grape juice
½ cup sugar
1 egg
½ teaspoon vanilla

Soak tapioca in water to cover, over night. Put tapioca and grape juice in double boiler. Cook until clear. Beat yolk of egg and sugar until light. Then add white beaten to froth. Add to tapioca. Stir and boil 1 minute. Add vanilla. Pour into wet mold. Serve with whipped cream.

—*Mrs. C. S. Wills.*

Tapioca Delight

1 pint boiling water
1 cup sugar
juice of 2 lemons
3 tablespoons minute tapioca

Boil until tapioca is clear. Cool a little, then beat in the well beaten whites of two eggs. Set away to stiffen. Take the two yolks with two tablespoons sugar and beat until light; add to this one pint hot milk and stir over fire until it thickens. Serve as a sauce poured over the white part.

—*Mrs. C. L. Vickers.*

Caramel Tapioca Pudding

½ cup Pearl Tapioca or 3 tablespoons Minute Tapioca
2 cups milk
2/3 cup sugar
1 teaspoon vanilla
pinch salt
1 egg

If Pearl Tapioca soak one hour in cold water. Scald milk. Caramelize sugar by stirring in sauce pan until it becomes a brown liquid. Add caramel to milk gradually to prevent boiling over, then add tapioca, salt, and cook in double boiler until clear. Remove from fire and add egg slightly beaten, also vanilla. Cook a few minutes or until mixture coats spoon. Serve either hot or cold with cream.

—*Elizabeth D. McCallum.*

Tapioca Pudding

5 cups boiling water in double boiler. ½ cup minute tapioca stirred in gradually. Cook about one hour, stirring occasionally. Add 1 cup sugar when nearly done. Pare and quarter apples and put in baking dish. Pour the mixture over the apples and bake until apples are done. Add a little butter if desired. Serve with sweetened whipped cream.

Tapioca Cream

Soak over night generous ½ cup tapioca; before cooking, drain, add 1 cup sugar, 3 beaten egg yolks, 1 pint milk, ½ teaspoon salt. Bring to boil, then fold in half of the beaten egg whites (3), and when cooler add remainder, folding in; add vanilla last, 1 teaspoon.

—*Mrs. A. Heriden.*

Coffee Sago Pudding

½ cup sago
cook in 1 cup of strong coffee until clear
add pinch of salt
vanilla
sweeten to taste

When cold fold in 1 cup cream (whipped). Serve with whipped cream.

—*Mrs. C. H. Thomas.*

Chocolate Bread Pudding

2 cups bread crumbs
4 cups milk or milk and water
2 squares grated chocolate
2 eggs, slightly beaten
½ cup sugar
1 teaspoon vanilla

Butter a baking dish and pour into it the milk, bread crumbs, sugar and beaten eggs. Then add the grated chocolate and vanilla. Mix and bake in moderate oven about one hour. Serve with hard sauce.

Sauce

¼ cup butter
1 cup sifted, powdered sugar
white of 1 egg
½ teaspoon vanilla

Cream butter, add sugar gradually and cream together and add unbeaten egg white. Beat all with egg beater until light and creamy. Add vanilla.

—*Mrs. C. O. Myers.*

Steamed Bread Pudding

2 cups stale or fresh bread crumbs
½ cup chopped suet
1 cup hot water
1 cup flour
1 cup molasses
1 cup seedless raisins
few blanched almonds cut small
1 teaspoon soda
½ teaspoon salt
½ teaspoon powdered cinnamon
½ teaspoon grated nutmeg
½ teaspoon ginger
1 egg

Grease a mold well; pour hot water over bread crumbs; add molasses, suet, flour and soda, spices, nuts, salt, raisins and egg well beaten. Turn into prepared mold, cover with greased paper and steam steadily for 2½ hours. Serve hot with cream or hard sauce. This will serve eight or ten people.

—*Mary W. Hayes.*

Grandma's Bread Pudding

1½ pints milk
2 eggs
1 tablespoon flour
¾ cup sugar
1 pinch of salt
nutmeg
cinnamon
3 pieces bread, buttered

Bake until set.

—*Mrs. Maurice Black.*

Pudding L'Elegante

bread or cake
jam
2 eggs
1 pint milk
pinch salt
½ cup sugar

Place layers of bread or cake in mold, cover with jam of any kind. Continue till mold is 2/3 full. Pour over custard made of eggs, milk, sugar and salt. Boil or steam 1 hour. Serve with lemon sauce.

Lemon Sauce

1 cup sugar
½ cup butter
1 lemon, grated rind and juice
1 egg
3 tablespoons boiling water

Cook in double boiler till thick.

—Mrs. E. S. Goodwin.

Cracker Torte

1 cup cracker crumbs
1 cup chopped walnuts
1 cup sugar
5 eggs

Cream yolks and sugar; then add beaten whites; then cracker crumbs and nuts. Bake. Spread on top of cake one glass of currant jelly; cover with broken macaroons; then cover with whipped cream.

—Mrs. Charles C. Finn.

Macaroon Pudding

1 pint milk
¾ cup sugar
2 tablespoons gelatine put on slow fire

Beat 3 eggs, yolks, with ½ cup cold milk until thin. Boil 3 minutes; flavor with vanilla; add beaten whites of eggs; pour over 2 dozen macaroons.

—Mrs. Harry Schmidt.

Macaroon Cake

2 eggs
pinch salt
1 teaspoon vanilla
1 teaspoon baking powder
1 teaspoon chocolate
1 cup sugar

Cream yolks of eggs and sugar together; add vanilla and beaten whites of eggs, ½ cup flour; sift flour, baking powder and chocolate together. Bake in one large layer. Spread currant jelly on top, then put one dozen macaroons that have been soaked in milk, on that, and spread whipped cream on top.

—Mrs. Charles C. Finn.

Date Macaroon Pudding

1 cup sugar	2 tablespoons flour
1 cup dates	1 teaspoon baking powder
1 cup nuts	1 teaspoon vanilla

Beat 2 eggs until light; add sugar, flour and baking powder. Last, nuts, dates and vanilla. Pour in shallow pan and bake about thirty minutes. Serve with whipped cream, sweetened.

—Mrs. Lee Root.

Macaroon Fluff

1 cup chopped dates	6 macaroons
½ lemon (juice only)	½ pint whipping cream

Mix dates, lemon juice and ground macaroons together, and stir into whipped cream. Serve in sherbet glasses and place lady fingers around the edge.

—Mrs. A. N. Lindsay.

Macaroon Whip

1 pint cream	1 teaspoon vanilla
1 dozen macaroons	1/3 cup sugar
6 walnuts	

Crush the macaroons, chop the nuts moderately fine, add to the stiffly whipped cream and serve in sherbet glasses. The macaroons should be quite dry. When ready to serve add a few preserved or candied cherries or other fruit to taste.

—Miss Sophie Johns.

Macaroon Pudding

Scald 4 cups of milk in double boiler, add 3 heaping tablespoons minute tapioca and cook 15 minutes. Add 1/3 cup sugar and beat 4 egg yolks with another 1/3 cup sugar. Pour this into the milk and cook until a little thick. Add 4 large tablespoons cocoanut. Beat whites of eggs stiff, add a little salt, fold into custard and pour over layers of macaroons. Serve with whipped or plain cream. *—Mrs. P. Mogensen.*

Cocoa Roll

5 eggs	2 tablespoons powdered cocoa
1 cup powdered sugar	1 tablespoon flour

Sift together. Separate eggs, beat yolks, add sugar, beat well. Then add cocoa, flour and pinch of salt. Add beaten whites last, and stir all one way for ten minutes. Bake in buttered tins in hot oven for ten minutes. Remove from pan, cover with powdered sugar, walnuts and Maraschino cherries and roll. Serve with chocolate sauce and whipped cream.

—Mrs. A. N. Lindsay.

Heavenly Hash

1 pint whipped cream
25 fresh marshmallows
candied cherries
¼ cup pineapple in pieces
1 cup chopped nuts

Mix the marshmallows, broken in small pieces, with the whipped cream and add pineapple, nuts and cherries. Serve in tall glasses or use macaroons or dry cake for foundation.

—Mrs. J. H. Mulhern.

Pineapple Cherry Dessert

1 tablespoon gelatine
whites of 3 eggs
small cup sugar
1 teaspoon vanilla
half cup pineapple cut in bits
half cup red cherries

Dissolve one tablespoon gelatine in a little cold water. Fill cup with boiling hot water and let cool. Beat the whites of eggs stiff, add sugar and vanilla to the gelatine until almost ready to set. Divide, add pineapple to one-half and cherries to other.

Custard for Above

1 pint milk
3 yolks
a little sugar and vanilla

Boil all together to a thin custard.

—Mrs. Walter Lyle McCallum.

Pineapple Dessert

Juice of 1 can pineapple
juice of 2 oranges
juice of 1 lemon
2 tablespoons cornstarch

Cook all together until smooth. Beat the whites of three eggs until stiff, beat in one cup of sugar, mix into juices while hot, and when cold serve on one slice of pineapple. Put whipped cream and chopped nuts on top. Will serve eight people.

—Mrs. B. A. Allen.

Pineapple Pudding

4 eggs
1 cup of white sugar
1½ cups grated pineapple
1 tablespoon gelatine

Dissolve gelatine in 1/3 cup of cold water set in hot water until dissolved. Beat eggs separately, gradually add sugar to yolks, add gelatine and pineapple; when beginning to set add well beaten whites; mold and serve with whipped cream. Will serve 12 people.

—Mrs. H. M. Barker.

Pineapple Sarabanade

One can grated pineapple, let simmer over slow fire; soak one-half package gelatine in one-half cup cold water for fifteen minutes, then fill cup with boiling water, add to pineapple, also add the juice of one lemon, and let cool. When it begins to harden, beat in one pint of heavy cream, and one cup of nut meats, walnuts preferred, sugar to taste. Serves twelve people. Can be made the day before. *—Mrs. W. A. Holt.*

Pineapple Sponge

1 can grated pineapple
1 cup sugar

Set on back of stove until melted, then cool; ½ box gelatine in one scant cup hot water, let cool and mix with the pineapple. Add one pint cream whipped and whites of three eggs beaten. Stir all together and set aside to cool. *—Mrs. F. Q. Youle.*

Pineapple Delight

1 slice candied pineapple
10 slices candied cherries
½ cup blanched almonds (cut in halves)
18 marshmallows cut in pieces
1 heaping tablespoon gelatine dissolved in ½ cup cold water
½ cup boiling water
½ cup sugar and marshmallows

Whip one pint cream, add to gelatine and marshmallows, then add fruit, vanilla and put in mold and slice next day.
—Mary Hayes.

Pineapple Delight

1 tablespoon gelatine
1 scant pint boiling water
2 tablespoons rice
salt
½ cup sugar
1 cup grated pineapple
1 cup whipped cream

Dissolve gelatine in water. Boil rice and drain, then stir into gelatine with ½ cup sugar and the salt. Add pineapple and whipped cream. *—Mrs. Victor E. Rabel.*

Pineapple Pudding

6 eggs
½ cup butter
2 cups sugar
1 can pineapple
5 tablespoons bread crumbs

Cream butter and sugar, beat eggs separately and add yolks to the creamed sugar. Separate juice from pineapple and chop pineapple fine, add to mixture, then the bread crumbs and whites of eggs and at the last the juice of pineapple. Bake ½ hour watching carefully as much depends upon the cooking. Serve with whipped cream. To be eaten cold.
—Mrs. Nellie Goodwin.

Pineapple Glace

(Serves eight people.)

Rub 2 tablespoons or more of butter on bottom and sides of large iron skillet. Press brown sugar into this, using about 1 cup. Drain 1 can sliced pineapple and place rings in bottom of skillet—about eight, seven around the sides and one in center. Put Maraschino cherry in center of each slice, if you wish.

Make sponge cake as follows: To 2 whites beaten stiffly add 2 yolks, beat a little more and add 1 cup sugar—beat—6 tablespoons cold water—beat—1½ cups sifted flour with 2 teaspoons baking powder, then beat some more; 1 teaspoon vanilla and beat till well blended. Pour this mixture over pineapple and bake for ½ hour in moderate oven, or until firm to touch. Have chop plate ready and when you take cake from oven turn it on the plate, pineapple up. Serve cold with whipped cream at table. *—Mrs. Sidney E. Goodwin.*

Small Fruit Upside Down Cake

1 cup brown sugar and 3 tablespoons butter.

Melt in frying pan. Then put in blackberries or cherries or canned peaches and pour over sponge cake batter. Put in slow oven and bake 1 hour. While hot run knife around edge and turn upside down. Serve with whipped cream.

—Mrs. Croxton Rion.

Lemon Rice Pudding

1 quart milk	3 eggs
1 cup rice	2 lemons
pinch of salt	sugar

After scalding milk, add rice and salt and cook until kernels are soft. Beat together the yolks of eggs, 3 heaping tablespoons of sugar and the grated rind of two lemons. Pour cooked rice into egg mixture, adding more milk if necessary until about thickness of boiled custard. Pour in pudding dish and bake 15 minutes in moderate oven. Cover with meringue of 3 egg whites beaten stiff, 8 tablespoons sugar and juice of 2 lemons, and return to oven to brown. Serve cold.

—Mrs. Nellie B. Goodwin.

Andover Cream Pie

1 cup sugar	½ teaspoon baking powder
1½ cups flour	pinch salt
1 cup sour cream	2 eggs
½ teaspoon soda	

Bake in drop cake tin and split when cool. Fill in with custard. Custard for cake: 1 cup milk, ½ cup sugar, 1 egg, 1 tablespoon flour. Scald milk and add to egg that has been beaten well, and sugar and flour beaten into it. Cook until thick; add teaspoon vanilla. Spread this between cake and frost with chocolate icing.

—Mrs. Lee Root.

Steamed Orange Pudding

2 tablespoons butter
1 cup stale bread crumbs from soft part of loaf
1 cup milk
½ cup sugar
1 orange
3 eggs
¼ teaspoon salt

Melt butter without bubbling. Add bread crumbs and milk and cook, stirring constantly, until thick and smooth. Add sugar, salt and yolks of eggs beaten until thick and lemon-colored; then grated rind and juice of orange and mix thoroughly. Beat whites stiff and dry and fold into cooked mixture. Turn into buttered mold and steam 45 minutes. Serve with:

Orange Sauce

1 lemon
½ cup orange juice
1/3 cup sugar
1 egg

Grate rind of lemon and squeeze out juice. Add to orange juice, sugar and yolk of egg. Cook over hot water, beating with fork while cooking, until thick. Remove from heat and fold in white, beaten stiff and dry. Chill and serve.

—Mrs. E. S. Goodwin.

Orange Pudding

2 oranges
3 large soda crackers
2 eggs
½ cup sugar
1 tablespoon butter, melted
1 cup milk

Roll crackers fine, add beaten yolks creamed with sugar, milk and butter. Bake ½ hour. Boil juice and rind of 2 oranges with 1 cup sugar and ½ cup water to a syrup. Place on top of pudding with meringue made of whites of 2 eggs and 4 tablespoons of sugar. Brown in quick oven.

—Mrs. E. S. Goodwin.

Orange Pudding

Yolks of three eggs, well beaten, with one cup sugar. Juice of 2 oranges and grating of 1. Soak 1 even tablespoon gelatine in a little cold water, add ½ cup boiling water, then add to eggs. Beat whites separately and fold in with pinch of salt. Serve with cream.

—Mrs. W. D. Albright.

Orange Pudding

Peel and break up 6 oranges and put in large serving dish. Pour over them ¾ cup sugar, then over that pour custard made of pint of milk and yolks of 2 eggs, well beaten. When cool cover with whites of eggs beaten stiff and slightly sweetened. Set on ice and serve cold.

—Mrs. Reiniger.

Orange Puffs

1 cup flour
2 teaspoons baking powder
½ teaspoon salt
¼ cup sugar
½ cup milk
1 egg
1 teaspoon butter
1 orange
1 teaspoon grated rind

Bake in hot oven 15 minutes in cups. Serve with orange sauce.

Sauce for Orange Puffs

1 tablespoon corn starch
2 tablespoons sugar
4 tablespoons orange juice
1 cup water
salt

Boil water; add corn starch wet with a little water. Boil 5 minutes, then add sugar, salt and juice.

—Mrs. C. S. Wills.

Orange Dessert

Juice of 3 oranges
juice of 1 lemon
grated rind from 1 orange
1 package of gelatine
½ cup cold water
1 cup sugar
whipped cream (1 scant pint)

Dissolve gelatine in water. Let fruit come to a boil. Take from fire and let cool, after adding sugar and gelatine to fruit and letting all come to a boil. Beat with egg beater when it starts to set. Add one scant pint whipped cream. Beat together and pour in molds.

—Mrs. Victor E. Rabel.

Raisin Apple Snow

2 cups sweetened apple sauce (strained). Soak 2 tablespoons gelatine in 1/3 cup water (10 minutes), add ½ cup seeded raisins and heat to boiling point. Remove from fire, add gelatine, juice of 1 lemon and stir until gelatine is dissolved. When beginning to cool and thicken add stiffly beaten whites 2 eggs. Beat until mixture holds its shape; then turn into mold. Serve with a custard sauce made of the 2 egg yolks. Other fruit sauces may be substituted for the apple.

—Mrs. R. K. Wylie.

Apple Dumplings (Maple Syrup)

Make crust as for baking powder biscuit. Roll thin, cut in squares and fill with diced apples. Add 2 tablespoons sugar, a little cinnamon and fold crust around apples. Fill a pan with maple syrup about a half inch in depth (may be diluted a third). Put the dumplings in syrup and bake one-half hour. Serve with syrup and a spoonful of whipped cream on top.

—Olive H. Coe.

Baked Apples

5 large apples	2 cups water
1 cup sugar	

Core and peel apple one-third of the way down. Place in a sauce pan with sugar and water and cover closely and cook gently till tender. Lift apples carefully from the saucepan and arrange in a shallow dripping pan. Pour syrup around them and sprinkle liberally with granulated sugar. Place pan on top shelf of very hot oven, or under flame of the broiling oven until sugar is melted and apples are glazed. Serve with syrup and cream or whipped cream.

—Mrs. E. S. Goodwin.

Apple Charlotte (Russian Style)

Bread	½ cup sugar
apples	4 eggs
2 tablespoons butter	½ cup sugar

Cut stale bread (without crust) in small flat pieces, and pour melted butter over them, then dry in oven. Peel apples, cut in small pieces, add butter and sugar, and stew, stirring often. To 4 yolks, beaten, add ½ cup sugar, then well beaten whites. Butter a pudding dish and cover with bread crumbs, then alternate slices of bread with stewed apples pouring over each the egg mixture. Bake in moderate oven.

—Mrs. M. N. Jurin.

Cinnamon Apples

Peel and core six nice baking apples. Fill centers with red cinnamon candies. Pour over this about 1½ cups white sugar syrup, into which you have dropped a few candies. Bake slowly and baste several times with syrup. When finished apples will be pretty red. This served with whipping cream makes a delicious dessert.

—Mrs. H. C. Perkins.

Blushing Apples

Make heavy syrup of 2 cups sugar, 2 cups water and ½ pound cinnamon drops. Pare and core small apples. Cook in syrup until tender. Place on platter. Cook syrup a little longer and pour over. The syrup will jelly around the apples. Serve with baked ham, pork roast or pork tenderloins. May also be served as dessert with whipped cream, or as a salad.

—Mrs. E. S. Goodwin.

Apple Souffle

1 large or 2 small apples
grate and sprinkle with scant cup powdered sugar
2 egg whites beaten to a froth

Mix together. Make boiled custard for a sauce and put a little jelly on top of individual serving.

—Mrs. Charles S. Wills.

Apple Whip (Quick Dessert)

2 egg whites	½ cup sugar
Peel and grate 3 large apples	

Beat all together 20 minutes with whip. Serve on macaroons or lady fingers.

—Mrs. W. B. Moody.

Apple Pudding

1 cup flour	¼ cup butter
¾ cup brown sugar	

Put in a bowl and mix with a fork. Peel apples and slice like for pie. Fill a dish ¾ full and put mixture on top. Cook about 20 minutes. Don't let stand. Serve with cream.

Apple Pudding

Peel, slice and place apples in bottom of baking dish. Season with lump of butter, ½ cup sugar and sprinkle of mace. Place over fire, and while cooking make a stiff batter of the following:

1 cup sour cream	¼ teaspoon salt
¼ teaspoon soda	

Then spread over the hot cooked apples. Set in oven to bake. Serve with the following sauce:

1 cup brown sugar	½ cup butter
1 tablespoon flour mixed with little water	

Flavor with vanilla.

—Mrs. M. P. Moody.

Apples in Jelly

6 large apples
1 pound granulated sugar
1 pint water
1 lemon
currant jelly

Peel, halve and core six large apples. Make a syrup with juice and rind of lemon. As soon as tender, put in serving dish concave side up. Boil syrup down and when cool, pour around apples. Just before serving drop a spoonful of jelly into each piece.

—Mrs. E. S. Goodwin.

Delicious Dessert

To one egg well beaten, add 2 tablespoons rich milk or cream. Dip slices of bread in this and fry a golden brown in butter. Lay in a buttered pan and pile thick layer of canned peaches or apricots on top. Into pan pour the juice, adding sugar and water to depth of ½ inch in the pan. Put small pieces of butter on top and in the juice; bake in medium oven for ½ hour. Good, hot or cold.

—Mrs. Geo. A. Smith.

Cherry Pudding

2 eggs
½ cup butter
¾ cup sugar
1½ cups flour
1 teaspoon baking powder
1 cup canned cherries drained from juice

Bake 40 minutes and serve with sweet sauce.

—Mrs. O. B. Pershing.

Apricot Sponge

Put brown sugar to depth of 1 inch in iron skillet. Dot generously with butter. Place on this, apricots, skin side down. Pour over the following sponge cake batter: Beat yolks of 2 eggs, add 1 cup sugar, ½ cup hot water, 1 cup flour sifted with 1 teaspoon baking powder and pinch of salt, 1 teaspoon vanilla and egg whites beaten stiff. Bake in moderate oven. Serve with whipped cream. Will serve ten.

—Mrs. E. M. Brown.

Angel Cake with Apricots

Two egg whites beaten stiff, ¾ cup sugar beaten into eggs gradually. Stew dry apricots and mash (1 cup after they are mashed). Fold into eggs. Serve on angel cake with whipped cream and cherry on top.

—Mrs. W. B. Moody.

Delicate Pudding

½ cup sugar
½ cup boiling water
1 tablespoon cornstarch

Boil until cooked thick then add juice of 1 lemon. Have white of 1 egg beaten to froth. Pour hot ingredients into it. Beat lightly and pour into dishes to cool. Serve with following custard:

Yolk of 1 egg
2 tablespoons sugar
1 tablespoon cornstarch
½ pint milk

Cook and flavor with vanilla.

—*Mrs. Otis B. Harlan.*

Peach Dessert

1 pint crushed peaches (fresh)
½ package gelatine
½ cup sugar
½ pint of cream

Dissolve gelatine, add to peaches and sugar, and when it cools add the whipped cream, and serve.

—*Mrs. W. A. Holt.*

Snow Pudding

Dissolve ½ package gelatine in cold water and stir into 1 pint boiling water and add ½ cup sugar, salt and lemon juice. Let harden and beat into 3 stiffly beaten egg whites.

Custard

2/3 cup sugar
2 cups milk
2 beaten egg yolks
1 tablespoon corn starch, dissolved
add vanilla

Serve on above mixture.

—*Mrs. A. E. Schnider.*

Queen Pudding

1 pint bread crumbs soaked over night in 1 quart milk
1 cup brown sugar
1 cup chopped raisins
grated rind of 1 lemon
4 eggs, save one white for frosting

Bake slowly and while warm cover with frosting made of the egg white, juice of lemon and little powdered sugar. Serve cold.

—*Mrs. J. E. Argue.*

Swedish Pudding

1 cup sugar
3 cups milk
4 eggs
teaspoon vanilla

Brown sugar and put on sides and bottom of pan. Boil milk and let cool. Add eggs and vanilla. Pour into pan and bake in a pan of hot water.

—*Mrs. E. S. Goodwin.*

Custard

2 eggs
2 cups milk
6 teaspoons sugar
pinch of salt
nutmeg

Steam in cups or bake in oven.

—Mrs. Walter R. Taylor.

Chocolate Custard

1 quart milk
4 beaten eggs
5 tablespoons grated chocolate
1 cup sugar

Mix well, pour into custard cups, set in pan of hot water, and bake.

Baked Custard

4 eggs (whole) slightly beaten
add ¼ cup sugar
salt to taste

Beat together. Add slowly 1 quart milk, stirring all the time. Add vanilla and a little nutmeg. Bake in a greased (do not use butter) baking dish placed in a shallow pan of water and cook at a slow temperature. When a silver knife comes out clean it is done. High temperature curdles eggs.

Mrs. J. E. Greer.

Chocolate Ice Box Dessert

2 dozen lady fingers
4 eggs
2 tablespoons cold water
1 thin bar sweet chocolate
2 tablespoons sugar
vanilla

Break chocolate in double boiler and melt. Line bread pan with oiled paper. Split lady fingers and put layer in pan with round side down. When chocolate is melted, drop in 1 egg yolk at the time and beat. Add sugar, water and vanilla. Lastly, add beaten egg whites. Fill pan with layer of lady fingers, then chocolate filling until pan is filled.

—Mrs. Frederick Boyd.

Ice Box Dessert

18 lady fingers
½ pound butter
1 teaspoon vanilla
1 cup sifted powdered sugar
6 eggs, yolks and whites beaten separately
¼ pound almonds, blanched browned and ground

Cream butter and gradually add the cup of powdered sugar. When well blended add the well beaten yolks very slowly and then fold the whites of egg which have been beaten until stiff and dry. Line a pudding dish or mold with the split lady fingers, then pour on some of the mixture and sprinkle well with the ground almonds, another layer of lady fingers and the mixture and almonds, making 3 layers of each, finishing with almonds on top. Press down close and place in ice box 12 hours or longer. When ready to serve take the pudding out of the mould and put one pint of whipped cream on top.

—Mrs. Peter Mogensen.

Ice Box Dessert

First Part

2 squares bitter chocolate	¼ cup cold water
½ cup sugar	4 egg yolks

Melt chocolate in double boiler, then add other ingredients and cook till very thick. Chill very thoroughly.

Second Part

½ cup unsalted butter	½ cup chopped walnut meats (or browned almonds)
1 cup powdered sugar (sifted)	
4 egg whites beaten stiff	1 teaspoon vanilla

Cream butter till waxy, gradually add sugar. Beat well, then add nuts and vanilla. Combine mixtures 1 and 2 and stir well. Last fold in beaten whites. Line bottom and sides of square tin with lady fingers (tin must have loose bottom). Turn lady fingers with flat side toward center, rounded sides against pan (about 3 dozen). Pour in chocolate mixture and place lady fingers on top. Set in ice chest 24 hours. When ready to serve place whipped cream on top.

—Mrs. Sidney E. Goodwin.

Ice Box Pudding

2½ dozen lady fingers	2½ tablespoons boiling water
2 cakes sweet chocolate (½ lb.)	2½ tablespoons powdered sugar
4 eggs	1 teaspoon vanilla

Method: Grate chocolate, put boiling water on, after it is melted add sugar, vanilla and last whites beaten stiff. Split lady fingers and place around a layer of lady fingers, then chocolate with lady fingers on top. Set in ice box for several hours. Serve with whipped cream. Serves eight.

—Mrs. W. O. Fusselman.

French Pastry

18 lady fingers	2 egg yolks, beaten light
1 cup powdered sugar	¼ lb. almonds, blanched, browned and ground
6 tablespoons cold coffee	
¼ pound butter	

Cream butter, add sugar and egg yolks and then the coffee very slowly—take a half hour to mix the coffee in. Split the lady fingers and put a layer of them in the bottom of mold and pour 1/3 of the mixture over them. Sprinkle with nuts, add another layer of lady fingers, press down, add mixture and nuts —3 layers of each and put nuts on top. Press it down close. Set in ice box. If wanted for evening dinner make it in the morning with fresh lady fingers. Spread over top 1 pint of whipped cream after the pudding is turned out of mold.

—*Mrs. A. F. Fay,*

Free Kirk Pudding

2 tablespoons each, raisins, currants, sugar, flour, bread crumbs and rice flour

3 tablespoons chopped suet

½ teaspoon spice

½ teaspoon soda dissolved in sufficient milk (about 1/3 cup) to mix dry ingredients. Boil in buttered basin about 2 hours. Serves 5 or 6.

—*Mrs. R. K. Wylie.*

Graham Cracker Pudding

3 egg yolks
2 tablespoons cold water
1½ cups sugar
2 cups graham cracker crumbs
1 teaspoon baking powder
1 cup chopped walnut meats

Whites of eggs beaten stiff. Bake in slow oven for about ½ hour. Serve cold with whipped cream.

—*Mrs. M. A. Tutthill.*

Spanish Cream

1 envelope gelatine
2 cups milk
2 eggs
5 tablespoons sugar
1 teaspoon vanilla

Put gelatine in one cup milk to soak. Put the other cup of milk on stove, when hot, add sugar, soaked gelatine and beaten yolks of eggs. As soon as it becomes thick, stir in beaten whites and a teaspoon of vanilla. Put into a mold. Serve with cream.

—*Mrs. E. S. Goodwin.*

English Trifle

Strawberry preserve
sponge cake
egg custard
whipping cream
cocoanut

Cut cake in small pieces, about half inch thick, and one inch square. Put a layer in bottom of a large glass bowl, then put over cake a well-sweetened and flavored custard, dipping out with spoon enough to well moisten cake. Next add preserve in same manner, not putting in too much at a time, and distributing well in small spoonfuls so as to look mottled on outside of dish. Sprinkle a little cocoanut over. Repeat over and over until dish is nearly full. Let stand a few hours. Lastly put whipped cream on top with sprinkle of cocoanut over and serve at table. A few spoons of brandy poured over greatly improves this dessert.

—Mrs. A. E. Goodwin.

Dessert For Six

4 whites of eggs, beaten stiff
3 tablespoons powdered sugar
1 cup strawberry jam

Add sugar and jam to beaten whites. Put in double boiler and cook about 40 minutes. Serve with cream.

—Mrs. E. S. Goodwin.

Charlotte Russe

Soak 1 tablespoon gelatine in ½ cup cold milk for 20 minutes
1 pint cream, whipped
1 egg white, beaten until dry
a pinch of salt
flavor with vanilla
sweeten to taste

Place cup with gelatine in a dish of hot water, when dissolved and somewhat cooled stir into the cream mixture. Have ready a dish lined with lady fingers and pour the mixture in. Put some lady fingers on top with bits of candied cherries. Serve in summer with fresh fruit—strawberries or sliced peaches —and in winter with canned peaches.

—Mrs. Frederick A. Churchill.

Maple Charlotte Russe

1 tablespoon gelatine
¾ cup hot maple syrup
1 pint cream whipped
2 whites of eggs
pinch of salt

Soak gelatine in cold water, till soft, pour over hot syrup and stir until dissolved. Cool, and add whipped cream, folding in carefully to keep from lumping. Lastly, fold in beaten whites and a little salt.

—Fannie Klodt Clark.

Maple Bavarian Cream

Beat the yolks of four eggs until very light, add slowly, while beating constantly one cup of hot maple syrup, cook in boiler until thick enough to coat blade of silver knife, soak ¼ box gelatine in cold water, dissolve over hot water and stir into custard. When thoroughly mixed, turn into bowl of cracked ice or very cold water, stir constantly until it commences to congeal, then fold in lightly three cups of whipped cream, turn into mold and put in cool place to harden.

—*Mrs. W. A. Holt.*

Maple Sponge

1 envelope gelatine
1½ cups cold water
2 cups brown or maple sugar
½ cup hot water
whites of 2 eggs
1 cup chopped walnut meats

Soak gelatine in cold water five minutes. Put sugar and hot water in sauce pan, bring to boiling point and let boil 10 minutes. Pour syrup over soaked gelatine. Cool, and when nearly set, add whites of eggs beaten stiff; add nut meats, turn into molds first dipped in cold water. Serve with whipped cream.

—*Mrs. Per Lee Welty.*

Nut Cream

1 pint whipping cream
½ package gelatine
2 cups chopped walnuts

Whip cream, add ½ cup powdered sugar and 1 teaspoon vanilla. Dissolve gelatine in ¼ cup cold water, then melt over hot water. Add nuts and gelatine to the whipped cream, and let cool.

Chocolate Sauce

2 cups sugar
1 cup water
chocolate or cocoa

Cook until it begins to thicken. Add vanilla and a little cream. (Serves eight.)

—*Mrs. Crawford.*

Cottage Pudding

¼ cup butter
2/3 cup sugar
1 cup milk
2½ cups flour
1 egg
4 teaspoons baking powder
½ teaspoon salt

Bake.

Sauce

½ cup sugar
1 cup boiling water
1½ tablespoons flour
2 tablespoons butter
nutmeg
vanilla

—*Mrs. Lee Root.*

Berry Pudding

1 pint of berries	1 tablespoon flour
1 cup granulated sugar	butter size of an egg

Wash berries and drain; put them into a baking dish, then rub sugar, butter and flour together and spread it over the berries. Next make a biscuit dough, cover the dish with it and bake about 30 minutes in a moderate oven. Serve with cream.

—Mrs. E. Beal.

Sailor's Duff (Pudding)

Drop 1 egg in 2 tablespoons granulated sugar and ½ cup molasses and beat all together. Add 1 teaspoon soda dissolved in 2 tablespoons hot water. Stir in 1½ cups flour and add ½ cup hot water. Pour into buttered pan and steam 1½ hours.

Sauce

Beat 2 eggs and 1 cup sugar until creamy. Whip ½ pint whipping cream until stiff. Mix all together and add 1 teaspoon vanilla. Will serve eight persons.

—Mrs. Dando.

Best Ever Pudding

Beat very stiff the whites of six eggs. Add one and one-half cups granulated sugar and one tablespoon vinegar. Add a little flavoring. Put in an angel food pan and bake in a very slow oven a little over an hour. Serve with whipped cream and if desired have fresh fruit in the whipped cream.

—Mrs. Fred Powell.

Meringue Shell

Beat whites of 3 eggs very stiff. Then add gradually 1 cup sugar, scant tablespoon vinegar, vanilla. Put in pie dish and bake in very slow oven one-half hour. Before serving fill with whipped cream and cover top with pineapple, diced, and garnish with candied cherries. Strawberries, raspberries, or peaches may be used when in season.

—Mrs. A. N. Lindsay.

Meringues

Two egg whites beaten DRY. Add ½ cup granulated sugar and a pinch of salt, beat again. Then add ½ cup granulated sugar to which 2 teaspoonfuls of baking powder have been added, and beat hard. Add 1 teaspoonful of vanilla. Drop in large spoonfuls on waxed paper in cookie tin.

Have oven at low heat and turn off before putting meringues in. Cook 40 minutes without opening the oven. This makes 9 large ones.

—Mrs. Quinn Smith.

Stewed Prunes or Apricots

Wash dried fruits and soak in cold water over night. Simmer slowly in same water until soft. Sugar if necessary.

Vanilla Souffle

Heat ½ pint milk, add 3 tablespoons flour, moistened in a little cream, and cook until it thickens. Add beaten yolks of 4 eggs and a little salt to the mixture. Take from the fire and add the beaten whites. Pour into a buttered pan, set in another pan with cold water and bake slowly. Serve with:

Vanilla Sauce

1 tablespoon cornstarch
1 cup sugar
1 ounce butter

Pour over this 1 cup boiling water and boil until it thickens. Flavor with vanilla.

—*Mrs. A. S. Elmore.*

Baked Bananas

Peel 6 bananas; cut lengthwise in half. Mix 2 tablespoons melted butter, 1/3 cup sugar, 2 tablespoons lemon juice. Baste bananas with half the mixture. Bake slowly. Baste with remaining mixture. Remove to dish and add thin cream, sweetened.

—*Mrs. Charles C. Finn.*

Banana Puffs

4 eggs beaten separately
1 large banana
1 tablespoon sugar
1½ cups flour
½ teaspoon cinnamon
1 tablespoon melted butter
½ cup milk
2 teaspoons baking powder

Beat the yolks of the eggs until thick, then beat the banana, mashed, add the butter and sugar, then milk and flour. Drop from a spoon into hot fat as you would doughnuts, roll in powdered sugar, and serve at once with lemon sauce.

Short Cake

1 cup flour
¼ cup butter
2 teaspoons sugar
2 teaspoons baking powder (heaping)
salt
milk

Sift salt, sugar, flour and baking powder together. Rub in butter, add milk to roll out. Roll thin and cut in rounds. Place two together and bake.

—*Mrs. E. S. Goodwin.*

Strawberry Shortcake

Make rich biscuit dough; roll out about ½ inch thick, cut with large-sized biscuit cutter. Bake.

Mash berries slightly; cream together 1 tablespoon butter and 2 tablespoons sugar for each box of berries. Let stand short time. Split shortcakes while still hot and put berry mixture between and on top. Serve with heavy cream.

—*Mrs. Elam M. Hack.*

Rolled Tapioca Pudding

1 cup of (whole) tapioca; soak in 3 cups of water 2 hours; then cook in double boiler until clear. Add while cooking:

1 cup chopped seeded raisins
1½ cups sugar
1 teaspoon vanilla

When cold spread on sponge cake. Roll quickly; serve with whipped cream.

Sponge Cake

1 cup sugar
1 cup flour
4 eggs beaten separately
1 teaspoon baking powder

Bake in sheet pan to readily roll.

—*Mrs. M. P. Moody.*

Cheese Cake

1 heaping tablespoon lard
3 heaping tablespoons sugar
cream together
1 egg
1/3 cup milk
2 teaspoons baking powder
enough flour to make soft dough

Roll ½ inch thick and line a deep square pan.

Filling

1 pound cottage cheese put through colander
1 pint cream
2 tablespoons sifted flour
pinch salt
1 cup sugar
1 lemon and rind grated
4 eggs

Separate whites and yolks of eggs, beat in yolks one at a time. Beat whites stiff, and add last. Sprinkle nut meats and cinnamon on top; bake 1 hour in moderate oven.

—*Mrs. Eben McFarland.*

Cheese Torte with Zweibach

1½ lbs. cottage cheese
1 cup sugar
4 eggs
½ pint cream
1 pinch of salt
½ lemon, juice and rind
¼ cup flour
1 package zweibach, 6 oz.
1 cup sugar
1 teaspoon cinnamon
½ cup melted butter
¼ cup chopped pistachio nuts

Roll zweibach fine, mix with 1 cup sugar, cinnamon and the butter. Set aside ¾ cup of the mixture to sprinkle over the top. Butter well a nine-inch ring mold, spread and press zweibach mixture on bottom and side of form. Beat eggs, without separating, with sugar until light. Add salt, lemon, and if desired, vanilla. Stir the cream in well, then add cheese and flour and mix all together. Strain through a fine sieve. Stir until smooth, pour into zweibach-lined form, sprinkle remaining zweibach mixture over the top, add nuts and bake in a moderately slow oven.

—Mrs. M. A. Tutthill.

Zweibach Pudding

1st Part

1 box Zweibach, rolled fine
½ cup sugar
½ cup melted butter

2nd Part—Custard

Cook in double boiler till thick:

4 egg yolks
½ cup sugar
2 cups milk
2 tablespoons corn starch
vanilla

3rd Part—Meringue

Mix 1st part, save out 1 cup of mixture and place remainder in square cake tin. Press down and bake in slow oven 10 minutes. Put custard on 1st part. Make meringue by beating egg whites stiff and adding ½ cup sugar, and beating again. Spread over custard, put cup of crumbs on top of meringue and bake 20 to 25 minutes in slow oven. Serves eight.

—Mrs. Lloyd Tindall.

Steamed Blackberry Pudding

Cream ¼ cup butter, add gradually ½ cup sugar, yolks 2 eggs well beaten. Sift together 2 cups flour, 3 teaspoons baking powder and ½ teaspoon salt. Add alternately to first mixture with ½ cup milk. Fold in stiffly beaten whites of 2 eggs, add 4 cups blackberries. Turn into buttered mold and steam 1½ hours.

Sauce

One-half cup butter; add gradually 1 cup confectioners' sugar, then add, drop by drop, ½ cup blackberry pulp.

—Mrs. Carney.

Blitz Torte

½ cup butter, creamed with ½ cup sugar
yolks of 4 eggs, beaten
1 cup flour
1 teaspoon baking powder
5 tablespoons milk
grated rind of ½ lemon

Spread thinly in two pans. Beat whites of 4 eggs, add gradually ¾ cup sugar; flavor with grated lemon rind. Spread on top of cake, add ½ cup nuts rolled, and bake in a slow oven (about 250 to 275 degrees) as for a meringue. This is delicious when served fresh. Two layers may be put together with whipped cream between.

—*Mrs. John Argue.*

Hot Custard Souffle

½ cup butter
1 cup flour
½ teaspoon almond extract
½ teaspoon vanilla
½ tablespoon sugar
4 eggs
milk

Melt butter in double boiler but do not brown; add flour and hot milk to make a thick cake batter. When thick, add flavoring, sugar and 4 beaten yolks. Fold in beaten whites and steam in melon or flat ring mold over hot water. Serve with maple mousse and caramel sauce made as follows:

2 cups white sugar
1/3 cup butter
1 teaspoon flour
hot water

Melt sugar and butter in pan until light brown. Sprinkle over a teaspoon flour. Add hot water and simmer slowly.

—*Mrs. Theresa Capell.*

Crumb Delight

1 lb. stoned dates, either chopped or minced
1 cup white sugar
1 cup water
1 tablespoon flour

Boil the above until thick, then add 1 teaspoon vanilla.

Work together 2 cups rolled oats, 1½ cups flour, 1 cup brown sugar, ¾ cup butter, ¼ teaspoon salt and 1 level teaspoon baking powder. Save out 1 cup of this crumb mixture. Put the remainder of the mixture in shallow pan, spread date mixture over it and cover with the remaining crumbs. Bake 30 minutes in a medium hot oven. When cold, cut in slices and serve with whipped cream.

—*Mrs. Quinn Smith.*

Snow Balls

(Nice at Christmas time)

½ cup butter
1 cup sugar
2¼ cups cake flour
½ cup milk
3½ teaspoons baking powder
1 teaspoon vanilla
2 egg whites

(Makes 8 large snow balls.)

Cream butter; add sugar gradually. Sift flour once before measuring; sift flour and baking powder together, add alternately with milk to creamed mixture; add flavoring; fold in stiffly-beaten egg whites. Fill buttered custard cups 2/3 full, cover with waxed paper and steam for 35 minutes. Serve hot with foamy hard sauce to which has been added red vegetable coloring or strawberry sauce.

—Mrs. Elam M. Hack.

Swedish Cake

4 eggs	½ cup Swan's potato flour
1 cup sugar	1 teaspoon baking powder
vanilla	pinch salt

Beat yolks and add gradually 1 cup sugar. Beat well, then fold in beaten egg whites. Add potato flour sifted with 1 teaspoon baking powder and salt. Flavor with vanilla. Put in ungreased angel food cake pan and bake 40 minutes. Serve with whipped cream or cream and fruits—bananas, peaches or strawberries.

—Mrs. Sidney E. Goodwin.

Floating Island

1 quart sweet milk	3 tablespoons sugar
6 eggs	1 teaspoon vanilla

Put milk over hot water to heat. Whites of eggs beaten stiff, and laid on the milk till cooked. Remove to a platter. Beat the yolks with three tablespoons sugar and pour milk over to prevent curdling. Stir till cooked through, add flavoring, and turn into dish. Put whites on top and serve with a spoonful of jelly at table.

Olympic Tutti-Frutti Charlotte

Whip to a froth 1 pint double cream, add 6 ounces powdered sugar, two ounces Sultana raisins and 2 ounces finely-cut citron and one gill rum or a little rum flavor. Dissolve ½ ounce of gelatine in a little hot water. Strain and pour into the cream slowly, beating the while. Fill into molds lined with lady fingers. Place in ice box and allow to cool for one hour or more. Shortly before serving turn out on small dishes and garnish with whipped cream and decorate on top with candied or maraschino cherries.

—Olympic Hotel.

Pudding Sauces

Hard Sauce

Beat ¼ pound butter to a cream, add gradually 1 cup of powdered sugar, add 4 tablespoons boiling water, one at a time, beat for five minutes, and add the beaten white of an egg, and a teaspoon of vanilla. Put the mixture at once in a serving dish, and stand it in a cold place. Will serve 6 persons.

—Mrs. David E. Fryer.

Foamy Hard Sauce

1 cup powdered sugar
2 tablespoons butter
1 egg
1 cup whipped cream

Cream butter and sugar together; add egg well beaten, and just before serving add the whipped cream.

Maple Hard Sauce

¼ cup butter
½ cup maple sugar

Cream sugar with butter, then beat till fluffy.

—Mrs. E. S. Goodwin.

Apricot Sauce

¾ cup apricot pulp
¾ cup whipping cream

Drain canned apricots from their syrup and put through sieve. Sweeten pulp to taste and add to cream that has been whipped stiff.

—Mrs. Elam M. Hack.

Chocolate Sauce

2 squares chocolate
1 cup sugar
1 tablespoon butter
1/3 cup water

Melt chocolate; add sugar, water and butter. Boil 15 minutes, cool slightly. Add ½ teaspoon vanilla.

—E. M. P.

Foamy Chocolate Sauce

2 eggs well beaten
1 cup sugar
1 tablespoon ground chocolate
1 tablespoon water

Mix and beat for five minutes and then cook in double boiler. May be served hot or cold.

—Phoebe Peabody.

Butterscotch Sauce

3 cups sugar, melted until thin. Add 1 cup cream that has been heated, and butter size of an egg. Put in double boiler and cook until thick. Add 1 cup chopped nuts. Serve hot over vanilla ice cream.

—*E. M. P.*

Hot Caramel Sauce

1 tablespoon flour
1 cup brown sugar
1 tablespoon butter
½ cup cream

—*Mrs. F. L. Chase.*

Egg Sauce for Steam Pudding

Yolks of 3 eggs
butter size of an egg
1 cup of sugar

Mix all together well and add flavoring, then add the whites of 3 eggs beaten stiff, and beat all together thoroughly.

—*Mrs. W. H. Beatty.*

Foamy Sauce

1 cup sugar
½ cup butter (creamed)
2 eggs

Add beaten yolks of egg to creamed mixture and put in double boiler over the fire, stirring constantly, but do not cook it. When ready to serve add whites beaten thoroughly. Flavor with brandy substitute or vanilla.

—*Mrs. E. S. Goodwin.*

Foamy Pudding Sauce

½ cup melted butter
1 cup powdered sugar
2 eggs beaten very light

Beat all together with egg beater, add flavoring.

—*Anonymous.*

Lemon Sauce

4 eggs keeping out 2 whites
2 cups sugar
½ cup water
1 teaspoon butter
juice and grated rind of 1 lemon

Mix eggs, sugar and lemon, then add water and butter, and cook in double boiler until thick. After taking from stove add the beaten whites. This mixture will keep some time. Is good for filling tarts, filling for cakes, or can be used as sandwich filling.

—*Mrs. Paul C. Harper.*

Strawberry Sauce for Cottage Pudding

Cream 2 cups powdered sugar, 2/3 cup butter. Add 1 egg white and 1 cup mashed strawberries.

Pudding Sauce

1 egg beaten
1 cup sugar
4 tablespoons melted butter
4 tablespoons boiling water
vanilla

Cook in double boiler.

—*Mary Hayes.*

Hot Marshmallow Sauce

24 marshmallows
1 cup sugar
½ cup water
sherry substitute to flavor

Soften 24 marshmallows in a moderate oven. Do not brown. Make a syrup of sugar and water until it threads. Add marshmallows and beat until thoroughly melted. Add sherry substitute for flavor. Continue beating, keep hot over hot water. If too thick add boiling water till the right consistency.

—*Mrs. Walter Lyle McCallum.*

Pudding Sauce

2 tablespoons melted butter
2 cups powdered sugar
1 egg
1 teaspoon vanilla
½ pint whipping cream

Mix and beat smooth. Add ½ pint cream whipped just before serving. Nice with any steamed pudding.

—*Mrs. E. S. Goodwin.*

Sherry Sauce

Beat to a cream ½ cup butter and 1 cup powdered sugar. Whip one cup of cream and beat into butter and sugar. Put all in double boiler over fire and heat until smooth and foamy, then add one glass of sherry and ½ glass good brandy.

—*Mrs. Wm. H. Lyons.*

Pie and Pastry

Pie Crust (For One Large Pie)

1½ cups flour	4 to 6 tablespoons cold water
1 teaspoon salt	(Use level measurements)
½ cup shortening	

Have materials and utensils cold. Sift dry ingredients, cut in shortening with two knives, or rub in with fingers. When the mixture is like coarse meal (never mix it till it's a dense mass), add almost drop by drop just enough cold water to make a paste that cleans the bowl. Remember that too much water makes pastry tough. Mix lightly with knife or fork. Shape it into a flat ball, cover the bowl and set in a cold place for several hours. At baking time divide paste into parts and roll each part on a slightly floured board, working lightly from center outward. Heavy rolling ruins pie crust. Have top crust ready before adding filling to lower one. Bake on a low rack in a hot oven with heat coming from below so lower crust bakes before filling can soak into it. Reduce heat to finish baking.

—Mary W. Hayes.

Boiling Water Pie Crust

One cup of lard, in a deep dish, then pour over this ½ cup of boiling water, stir until creamy, then add salt and 3 cups of flour. Stir and mold thoroughly, then use plenty of flour on molding board. This will make 1 pie and a shell.

—Frances S. Thurston.

Pie Crust

1 cup flour	pinch of salt
½ cup vegetable shortening (scant)	water

Rub one-half of shortening into flour to which the salt has been added. Mix with very little water, just enough to hold ingredients together. Roll, spread with one-third remaining shortening, fold and turn at right angles. Roll, repeat process twice more then put in ice box twenty minutes or longer. Enough for one small pie.

—Mrs. E. S. Goodwin.

One, Two, Three Pie Crust

1 cup flour
2 tablespoons lard
3 tablespoons cold water

Sift flour with 1 teaspoon baking powder and ½ teaspoon salt into a bowl. Work in with the fingers 2 tablespoons lard. Moisten this dough with cold water, using a knife. Toss on board. Roll ¼ inch thick. Work quickly.

—Mrs. M. P. Moody.

Rich Crust for Pudding

4 tablespoons flour	1 teaspoon baking powder
½ teaspoon salt	1 tablespoon butter

Mix with milk.

—Mrs. Victor E. Rabel.

Dough for Petite Pies

½ lb. butter	½ teaspoon salt
1 egg	flour
1 glass sour cream	

Roll out to thickness of ½ inch. In middle put butter cut in pieces. Fold in flour, and roll from 6 to 15 times. Place in ice box till ready to make pie. This proportion may be enlarged according to wish. Cut into squares, put on a spoonful of filling, fold into a triangle and bake. Different fillings may be used as meat, rice, fish or cabbage.

—Mrs. M. N. Jurin.

Old-Fashioned Cream Pie

Cover a pie plate with crust as for custard pie.

2/3 cup sugar	butter the size of an egg
1 cup cream	1 tablespoon flour

Stir together flour, butter and sugar and then stir in the cream. Bake until brown.

—Mrs. Caroline D. Davis.

Cream Pie

½ cup sugar
1½ tablespoons flour
2 egg yolks

Mix together. Add 1¾ cups scalded milk, a little piece of butter, salt and flavoring; cook in double boiler until it begins to thicken. Beat whites stiff, add a little sugar and fold into custard. Fill baked pie crust and put in a very hot oven to brown.

—Mrs. W. E. Hay.

Sour Cream Pie

5 eggs
1 cup sugar
1 cup currants
2 cups rich sour cream
½ teaspoon ground cinnamon
½ teaspoon cloves
½ teaspoon allspice

Then add 2 tablespoons vinegar. This makes two pies.

—Mrs. J. E. MacPherson.

Cream Pie

3 egg yolks
4½ tablespoons sugar
2 level tablespoons flour
pinch of salt
1 teaspoon vanilla
1½ cups milk

Beat the yolks of 3 eggs with sugar, flour, salt and vanilla. Heat milk, mix all together and cook until smooth.

Dressing for Above

1 square chocolate, grated
2 tablespoons sugar
1 tablespoon boiling water
3 tablespoons cream

Keep on stove until glazed then add to beaten white. Into a baked crust put cream mixture and on top the dressing. Put in oven for about 5 minutes. *—Mrs. Walter Lyle McCallum.*

Cocoanut Cream Pie

One egg, beaten light, also one yolk, ½ cup sugar, one heaping teaspoon cornstarch, one teaspoon vanilla or lemon, ½ cup cocoanut, one pint of milk; heat to boiling point, add cocoanut to milk then pour slowly over eggs, sugar, etc.; cook in double boiler until thick. Bake crust first. By leaving cocoanut out this makes a nice cream pie, add a little more sugar. By adding 3 tablespoons of cocoa makes a dandy chocolate pie. Use white of one egg, beat stiff, ½ cup sugar for top.

—Mrs. I. L. Neill.

Perfection Lemon Pie

1 large juicy lemon
1 tablespoon grated rind
1 cup sugar
1 cup cold water
yolks 2 eggs
heaping tablespoon flour

Cook in double boiler. When cooled, put into a baked crust. Put a thick meringue on top, and brown slowly.

—Mrs. Geo. A. Smith.

Lemon Pie

Bake pie crust in deep tin and prepare following filling:

Yolks of 4 eggs (beat well)
1 cup sugar
butter size of walnut
juice of 1½ lemons
rind of 1 lemon

Cook in double boiler till mixture thickens, stirring frequently. Let cool a little. Beat whites of 2 eggs and stir into cooked mixture. Beat other 2 whites very stiff and add 2 tablespoons sugar. Flavor with vanilla, beat five minutes. Spread over custard, put in baked pie crust, brown in oven. (Serves six.)

—Mrs. E. B. Oliver.

Lemon Pie

¾cup sugar
6 egg yolks
juice of 2 lemons
grated rind of 1 lemon
4 whites of egg

Beat yolks, add sugar, lemon juice and rind. Cook in double boiler. When it begins to thicken fold in the whites of 4 eggs. Use 2 egg whites for meringue. Brown in slow oven.

—Mrs. J. W. Mulhern.

Lemon Pie

Remove crust of two slices of bread, each one-half an inch thick. Pour over them 1 cup of boiling water and beat with spoon until smooth, or use beater if desired. Then add 1 dessert spoon of butter and beat. Add juice and grated rind of 1 lemon. One cup of granulated sugar, a pinch of salt, yolks of two well-beaten eggs and mix well. Fill the baked crust. Now bake all together. Let cool a little. Spread over the top the beaten egg whites to which have been added 4 tablespoons of powdered sugar. Brown lightly.

—Mrs. Louis Schaeffer.

Lemon Tarts

Yolks of 2 eggs (3 if small)
1 cup sugar
juice of 1 lemon and little rind
butter size of an egg
2 heaping tablespoons of flour
1½ cups boiling water

Mix flour smooth with a little of the water not boiled, then add rest of water boiling. Add juice and rind of lemon, beaten yolks of eggs and sugar, butter and a little more water if it seems too thick. Put in double boiler and boil till transparent. Cook pie crust shells in gem tins in a hot oven. Add filling to shells and put beaten whites of eggs on top and brown in slow oven (add sugar to whites of eggs after beating). You should make 6 or 10 tarts, depends on size of shell.

—Mary W. Hayes.

Lemon Chiffon Pie

Yolks of 3 eggs beaten light
½ cup sugar
juice and rind of 1 lemon
3 tablespoons boiling water

Cook over boiling water like custard, until thick. When cooked fold in the stiffly beaten whites which have had ½ cup of sugar beaten into them. Fill baked pie crust, and brown top slightly.

—Mrs. C. L. Hall.

Lemon Sponge Cake Pie

1 cup sugar
1 cup milk
3 eggs
2 tablespoons flour
1 lemon
pinch salt

Mix dry ingredients, add lemon juice and grated rind, then beaten yolks and milk. Beat whites dry and add last. Bake in single crust.

—Elizabeth D. McCallum.

Lemon Raisin Pie

1 cup chopped raisins
1 cup sugar

Mix with one rounding tablespoon of flour:

1 lemon rind and juice
1 cup cold water
1 tablespoon melted butter
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Boil in double boiler until thick and bake in two crusts.

—Mrs. A. H. Langdon.

Grapenut Raisin Pie

¾ cup grapenuts
¾ cup raisins seeded and chopped
1½ cups brown sugar
2¼ cups hot water
½ cup vinegar
3 tablespoons butter

Mix in order given; cook for 10 minutes; put into paste and cover with half-inch strips. Bake 40 minutes.

—Mrs. A. Herider.

Raisin Pie

1 cup sugar
½ cup seeded raisins
1 egg
1 tablespoon flour
1 tablespoon sharp vinegar

Soak raisins, after washing, in water for 1 hour. Beat egg till light with sugar and mix with flour. Cook all till thickened, then add vinegar. Bake in 2 crusts.

Graham Cracker Pie

16 graham crackers, rolled
½ cup sugar
½ cup butter (¼ pound)

Mix well together and line pie pan like pastry with one-half the mixture. Make a custard with 4 eggs (yolks), ½ cup sugar, 4 heaping teaspoons corn starch, 2 cups of milk; cook until thick. Add a pinch of salt and vanilla. Pour the custard into the pie pan. Make a meringue of the remaining beaten egg whites, 1 teaspoonful of vanilla and 2 teaspoonfuls of sugar. Put remaining half of crackers on as the crust. Bake in a moderate oven for one-half hour.

—Sue Farrington Snapp.

Criss-cross Apple Pie

6 large apples sliced very thin
1/3 cup sugar
⅛ teaspoon salt
1/3 cup brown sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
1 tablespoon flour
2 tablespoons butter

Line pie plate with pastry, brush with melted shortening to prevent soaking; layer of apples, sprinkle with part of dry ingredients that have been thoroughly mixed, dot with bits of butter; continue with layers having sugar mixture and butter on top; cover with narrow pastry strips to form lattice; sticking ends of strips to lower crust with water. Bake in hot oven 10 minutes; reduce heat to moderate, and bake until filling is done.

—Mrs. Elam M. Hack.

Apple Custard Pie

1 cup smooth apple sauce
2 egg yolks
½ cup milk
¼ cup sugar
vanilla to taste

Bake like custard pie, using white of eggs for a meringue.

Open Face Apple Pie

Apples
sugar
cinnamon

Fill crust with diced apples. Add sugar, cinnamon and a little butter. Bake until apples are done and serve with whipped cream on top.

Butterscotch Pie

Cook in double boiler stirring constantly:

2½ cups milk
1 cup brown sugar
2 tablespoons butter
3 egg yolks beaten
2 tablespoons flour

When cool pour in baked shell of pastry. Top with meringue made from 2 egg whites and 2 tablespoons of powdered sugar. Brown in oven.

—Mrs. Walter R. Taylor.

Butterscotch Pie

First Part

1 cup brown sugar
¼ cup cold water

Boil this till it threads.

Second Part

1 pint milk, heated
yolks of 2 or 3 eggs
2 heaping tablespoons flour
1 tablespoon butter
1 teaspoon vanilla

Mix flour with milk till smooth. Add hot milk slowly till it thickens. Then add beaten yolks of eggs. Add this slowly to hot syrup, add butter, vanilla and cook in a double boiler. When cool put in a baked pie shell and put meringue on top.

—Mary W. Hayes.

Pineapple Pie

½ cup sugar
1 cup hot water
5 level teaspoons flour
1 tablespoon butter
1 cup pineapple, cut in pieces
2 eggs
¼ teaspoon salt

Into a double boiler put the cup of hot water. Mix together the dry ingredients. Whip the yolks of the eggs until very light and add and stir this into the hot water. Mix thoroughly, then add the pineapple and butter. Cook until thick, stirring frequently. Remove from the stove and beat in rapidly the whites of the eggs, which have been beaten to stiff froth. Let cool. When cold pour into the pie shells, which have been previously baked and cooled, and on the top put ½ pint of cream, which has been beaten stiff with 3 tablespoons sugar and a little lemon or vanilla extract. *—Mrs. A. R. Truax.*

Filling For Pineapple Pie

1½ cups sugar
6 tablespoons cornstarch
½ teaspoon salt
3 cups boiling water
1 can shredded pineapple
4 egg yolks
2 tablespoons lemon juice
2 tablespoons butter

Mix dry ingredients and pour on boiling water. Cook ½ hour. Add beaten yolks, lemon juice, butter and heated pineapple. Cook 15 minutes. *—Mrs. Frank A. Plumer.*

Pineapple Pie

½ cup water
½ cup pineapple juice
1 cup sugar
yolks of 2 eggs
pinch salt
2 tablespoons flour
3 slices pineapple, diced

Boil until thick. Pour into baked pie crust. Beat and sweeten the egg white. Spread meringue on pie and brown.

—Mrs. Frederick Boyd.

Cheese Pie

Make a rich pie crust and line tin.

Filling

Beat yolks of 3 eggs, 1 cup sugar, until creamy. Grate in rind of ½ lemon. Add 1 tablespoon flour, pinch salt. To 2 cups of cottage cheese add 1 tablespoon melted butter; then add eggs to this mixture, and last fold in the whites of the beaten eggs. Bake ½ hour in moderate oven. *—Mrs. E. F. Brotze.*

Prize Cheese Pie

½ pint cottage cheese	¼ teaspoon cinnamon
1 egg	¼ teaspoon nutmeg
2 tablespoons sugar	¼ teaspoon ginger

Beat egg and mix with cheese. Add sugar and spices. Mix well. Thin to custard with milk. Fill crust and bake.

—Mrs. Walter Lyle McCallum.

Cheese Pie

Part I.

3½ cups cottage cheese
1 cup sugar
4 eggs, separated

Mix well. Add yolks one at a time to cheese mixture beating well; then fold in whites, beaten stiff. Add ¼ cup milk, 2 tablespoons cornstarch, ½ teaspoon salt, ½ pint cream, well whipped, vanilla to taste.

Part II.

½ cup shortening	2 cups flour
½ cup sugar	1½ teaspoons baking powder
1 egg	cold milk to make a dry dough

Mix as a cake, roll thin and line deep pie tins. Then fill tins with Part I. and bake slowly about one hour. Makes 2 regular-sized pies or can be made in an oblong cake tin and served in squares.

—Mrs. E. M. Brown.

Vinegar Pie

2 eggs	1 tablespoon water
1 cup sugar	1 tablespoon melted butter
1 tablespoon vinegar	

Beat eggs thoroughly, add sugar and mix well, then vinegar and water, mix good, and melted butter. Pour on a bottom crust and set in oven. Do not bake too fast.

—Mrs. M. P. Moody.

Date Pie

Make a deep pie, one crust. 1 package dates stewed in ½ cup of water until tender. Pit and put through sieve or potato ricer. Add 1 cup sugar, 1 cup milk, yolks of 2 eggs. Mix all together. Then add stiffly beaten whites of eggs and flavor with vanilla. Pour into shell and cook until set. Serve with whipped cream.

—Mrs. J. E. Greer.

Caramel Pie

1 tablespoon butter
1 cup brown sugar
1 tablespoon flour
1 cup milk
2 eggs

Beat yolks of eggs, stir in the flour and a little of the milk, until smooth. Then add ½ of the milk. Put butter in sauce pan to melt, stir in the sugar and the milk left. Cook about 5 minutes, then add beaten yolks and flour. Cook slowly, stirring all the time, until thick; turn into baked crust. Make meringue of whites and a little brown sugar.

—Blanche McKnight.

Chocolate Pie

½ cup sugar
¾ cup milk
3 tablespoons ground chocolate
2 egg yolks, beaten light
1 tablespoon flour
1 tablespoon butter

Mix the above, pour in baked shell, top with whites of eggs, beaten, with two tablespoons sugar. Brown slightly.

—Mrs. E. R. Taylor.

Bridge Pie

Pastry

2 cups flour
¾ teaspoon salt
½ cup milk
2 teaspoons baking powder
½ cup shortening

Cut and line muffin tins, and fill with the following:

Filling

1 cup sugar
1/3 cup butter
4 tablespoons milk
2 eggs
1 cup raisins
½ cup walnuts

Cream butter and sugar, add beaten yolks, then milk; fold in beaten whites, nuts and raisins; bake until set. Liquid will not run out when pans tip. Serve with whipped cream. Makes twelve pies.

—Mrs. Arthur Carkeek.

Walnut Custard Pie

3 eggs
1 cup milk
¾ cup sugar
1 cup chopped nuts
1 tablespoon flour
1 tablespoon lemon juice
grated rind of ½ orange

Beat the yolks with sugar and add flour. Heat milk and pinch of salt in double boiler and add above to this. Take from fire. Add lemon juice and grated rind of orange. When cool add nuts. Bake crust, fill with mixture, cover with meringue made of beaten whites and six tablespoons of sugar. Brown.

—Mrs. Walter Lyle McCallum.

Jelly Pie

2 eggs
2/3 cup sugar
1/3 cup acid jelly
1 tablespoon butter

Beat the eggs and add slowly to them the jelly. Then add the butter and sugar which has been creamed. Put this into a raw crust, and bake in an oven hot enough to set the crust quickly and then the heat should be reduced.

—Mrs. Leland J. Clark.

Chess Pie

Yolks of 2 eggs
1 whole egg
½ cup butter
1 cup sugar
1 cup raisins chopped very fine
vanilla

Cream butter and sugar well. Add yolks of 2 eggs and 1 whole egg, beaten. Mix raisins and vanilla with above. Stir all together and cook in double boiler. Bake pie paste in patty pans. Fill crusts with above mixture. Cover with meringue flavored with lemon. Return to oven and brown lightly.

—Mrs. P. A. Goodwin.

Creamy Rhubarb Pie

2 teaspoons cornstarch
1 cup sugar
½ teaspoon salt
1 cup boiling water
grated rind 1 orange and 1 lemon
1 cup rhubarb, finely chopped
1 tablespoon butter
3 egg yolks, beaten light

Mix cornstarch, sugar, salt, till well blended. Pour boiling water over this and stir over fire till it boils. Add grated rind and rhubarb, egg yolks, and butter. Slightly cool before putting into previously baked shell. Cover with meringue made of whites, sweetened. Brown in oven.

Rhubarb Pie

2 cups rhubarb
1 cup sugar
1 egg

Cut rhubarb but do not skin. Mix with sugar and put over stove until sugar is melted. Add slightly beaten egg. Fill crust and bake.

—Mrs. E. S. Goodwin.

Rhubarb Pie

1¼ cups cooked rhubarb (sweetened)
¼ cup orange juice (unstrained)
1 teaspoon lemon juice
2 tablespoons butter
2 egg yolks, beaten light
¼ teaspoon salt
¼ cup sugar
2 tablespoons flour
2 egg whites, beaten stiff

Mix flour, salt, sugar; add to egg yolks; add fruit juices and cook until thick in double boiler. Remove from fire, add rhubarb and butter. Add egg whites; pour into baked shell; brown in moderate oven.

—Mrs. Elam M. Hack.

Rhubarb Chiffon Pie

Rhubarb
lemon
3 eggs
½ cup sugar

Cook rhubarb with small amount of sugar (no water) until tender. Pass through sieve. Take ½ cup rhubarb, add juice from ½ lemon, yolks of eggs beaten slightly, and cook till thick. Beat egg whites stiff, add ½ cup sugar, whip again, then fold into rhubarb custard; put in baked pie shell and place in oven to brown.

—Mrs. Nellie B. Goodwin.

Pumpkin Pie

1½ cups canned pumpkin
2/3 cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
1 cup evaporated milk
1 tablespoon molasses
2 eggs

Mix sugar, salt and spices. Add pumpkin, molasses, eggs slightly beaten and cream, gradually. Bake crust until set before pouring in filling. Bake in moderate oven 45 minutes. Test with knife to see if firm.

—Mrs. H. L. Merritt.

Pumpkin Pie

Line two deep pie tins with crust and fill with following:

5 eggs beaten slightly
1 can pumpkin
4 tablespoons dark molasses
2 heaping teaspoons cinnamon
2 heaping teaspoons salt
1 cup sugar
2 cups milk
1 teaspoon cloves
2 teaspoons ginger

Put into hot oven to bake crusts quickly. Turn heat low and bake until custard is set, about 40 minutes.

—Mrs. A. W. Wing.

Pumpkin Pie

½ pint pumpkin
1 cup cream
¼ cup melted butter
½ cup white sugar
½ cup brown sugar
5 eggs beaten very lightly
½ level teaspoon cinnamon
1/3 level teaspoon cloves
small pinch nutmeg
cherry wine (add one-half glass or add more cream)

Add to pumpkin, spices, salt, butter, cream, sugar, cherry wine, if no cherry wine add glass of cream. Add eggs last. Cook as custard pie. Makes one large pie.

—*Mrs. Harry Robinson.*

English Mince Meat

1 lb. black figs
1 lb. currants
1 lb. seeded raisins
1 lb. seedless raisins
1 lb. apples
1½ lb. sugar
1 cup molasses
½ lb. beef suet
½ lb. mixed candied peel
1 pint hard cider or brandy
1 heaping teaspoon of each of the following ground spices: nutmeg, ginger, cinnamon allspice, cloves
1 teaspoon salt
1 tablespoon vanilla

Wash fruit and grind coarsely the figs, peel, apples and suet. Mix all well and let stand a few days before using in pies. This recipe will keep indefinitely if sealed tightly.

—*Mrs. A. E. Goodwin.*

Mock Mince Meat

3 lbs. green tomatoes
3 lbs. firm apples
4 lbs. brown sugar
2 lbs. raisins
2 teaspoons salt
1 cup suet
1 cup vinegar
2 tablespoons cinnamon
2 teaspoons cloves
1 teaspoon nutmeg
peeling of 1 orange

Put tomatoes through meat chopper, let drain, add as much water as juice, add to tomatoes, bring to good boil, drain again, add chopped apples, sugar, raisins, salt and suet, boil until clear. Pour over this the vinegar, spices and shredded orange peel. Boil again and seal in jars. When pies are made jelly or fruit juice added to above improves the flavor.

—*Mrs. C. M. Curtis.*

Mince Meat

Chop 2 pounds cold boiled beef fine. Mince to paste 1 pound beef suet. Pare and chop 5 pounds apples; seed and halve 2 pounds raisins. Wash and pick over carefully 2 pounds of clean currants and 1 pound of Sultana raisins. Cut into tiny bits ¾ pound citron. Mix all these together, seasoning as you go with 2 tablespoons each of mace, allspice, cinnamon, 1 tablespoon each of cloves, salt nutmeg; 2½ pounds brown sugar. When all is well mixed, stir in a pint of brandy or 1 quart cider, mix thoroughly and pack down in stone jar, and stand at least 10 days before using. Will keep all winter.

—Mrs. M. P. Moody.

Washington Pie

½ cup of butter
½ cup of milk
1½ cups flour
½ teaspoon vanilla
1 cup sugar
2 eggs
2 teaspoons baking powder
¼ lemon, jelly or jam

Cream the butter. Add sugar and well beaten eggs. Beat thoroughly. Add milk and flour sifted with baking powder. Flavor. Beat well. Bake in shallow round layer cake pans. Put together with jelly or jam between the layers. Sprinkle top with powdered sugar. *—Mrs. Alexander Meister.*

Cherry or Berry Pie

Sour pie cherries make the best cherry pie. Put fruit in bowl and thoroughly mix with 1 tablespoon flour sifted with sugar to taste. Be careful not to crush berries. Put between two crusts and bake in hot oven (450° lowered to 425°). The juice is less apt to run from crust prematurely when fruit is all coated than when sugar is on top only. Allowing enough width on top crust to tuck under bottom crust before pinching together also helps seal juice.

—Mrs. Lucile R. Davis.

Cookies and Small Cakes

Rocks

1½ cups sugar
1 cup butter
3 cups flour
3 eggs well beaten
1 teaspoon soda
¼ cup warm water
1 teaspoon cinnamon
1 pinch of salt
1 pound shelled nuts
1 pound seeded raisins

Cream butter and sugar. Add eggs, soda dissolved in warm water, then flour, cinnamon, salt, sifted together; lastly nuts and raisins floured a little. Drop by teaspoons on buttered tins and bake in moderate oven. *—Mrs. E. S. Goodwin.*

Chocolate Rocks

½ cup shortening
½ cup brown sugar
½ cup white sugar
2 eggs, well beaten
½ cup sour milk
1 teaspoon vanilla
2 squares melted chocolate
1 cup walnuts
1 cup raisins
2 cups of flour sifted with 2 teaspoons baking powder and ½ teaspoon soda

Drop from spoon on greased tin. Bake in slow oven. This makes two dozen. *—Mrs. Walter W. Lathrop.*

Fine Ginger Snaps

1 cup sugar
½ cup butter
½ cup lard
1 cup molasses
1 teaspoon ginger
1 teaspoon cinnamon
2 teaspoons soda in 3 tablespoons hot water
flour to make very stiff

Roll thin and bake. *—K. H.*

Ginger Cookies

1 cup dark molasses
1 cup sugar
½ cup butter
½ cup lard
1 egg
flour to make stiff dough, about 4 cups
1 tablespoon vinegar
1 teaspoon ginger
1 teaspoon cloves
1 teaspoon salt
1 teaspoon soda dissolved in 1 tablespoon hot water

Mix all the ingredients, except the egg, soda and flour, and bring to boiling point. Cool and add the rest of ingredients. Put aside in cold place until the next day and the cookies can be rolled thin with less flour on the board.

—Mrs. Leland J. Clark.

Ginger Cookies

Two teaspons soda in one cup of sweet milk. Let this boil and pour it over the following: Two cups New Orleans molasses, one cup sugar, one cup lard, one tablespoon ginger, one teaspoon salt and flour.
—Vera M. Ewing.

Ginger Cookies

1 cup sugar
1 cup molasses
1 cup sour cream
¾ cup lard
1 tablespoon soda
2 tablespoons ginger
2 tablespoons cinnamon

Flour enough to make stiff dough. *—Mrs. C. H. Winders.*

Date Rocks

1½ cups brown sugar
1 cup butter (melted)
3 eggs, yolks and whites beaten separately
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons cocoa
1 teaspoon vanilla
pinch salt
1 pound cut dates
½ pound broken walnuts
2 generous cups flour
1 teaspoon baking soda dissolved in 1½ tablespoons boiling water

Cream sugar, butter and eggs. Add cinnamon, nutmeg, etc., to sugar and butter mixture and mix well. Sprinkle a little of the flour over this. Add dates and nuts, then sift more flour over and mix well. Dissolve soda in the boiling water and add next. Then gradually stir in remainder of flour. Drop from a spoon on well greased tins. Bake in moderate oven. (large recipe.)
—Mrs. Daniel L. Pratt.

Date Bars

1 lb. dates
1 lb. walnuts cut fine
1½ cups sugar
1 cup pastry flour, sifted
1 teaspoon baking powder
pinch of salt

Beat four eggs together very light, add sugar gradually, then fold in flour, and last nuts and dates. Spread on pans one-half inch thick, bake in moderate oven twenty minutes, or half an hour. When cold cut into strips, and roll in powdered sugar.
—Mrs. C. L. Hall.

Date Kisses

2 egg whites	1 package dates, chopped fine
2 cups powdered sugar	1/3 pound English walnuts
a pinch of salt	

Bake in moderate oven until light brown.

—*Mrs. Lester E. Weber.*

Date Cookies

2 eggs, beaten	½ cup dates (chopped)
2/3 cup sugar	1 cup flour
½ teaspoon salt	1 teaspoon baking powder
1 cup nuts (chopped)	

Mix in order given. Drop from end of spoon. Bake in slow oven. Makes about forty-eight small cookies.

Oatmeal Macaroons

1 heaping cup rolled oats	1 teaspoon cream of tartar
1 heaping cup flour	½ teaspoon cinnamon and salt to taste
½ teaspoon soda	

Mix dry. Cream ½ cup butter with ½ cup sugar, add well beaten egg, 2 teaspoons milk and 1 teaspoon vanilla. Stir dry ingredients into this mixture. Form into balls the size of a walnut and bake in moderate oven.

—*Mrs. Paul Lovelace.*

Rolled Oat Cookies

2 cups rolled oats	1 cup flour
1 cup brown sugar	½ cup shortening, melted
¼ cup hot water	½ teaspoon soda
1 pinch salt	1 egg, beaten
1 cup each raisins and ground nuts	

Mix in the order given. Dissolve the soda in the hot water. Drop from spoon on greased pan. Cook in moderate oven until brown. These are very good for children.

—*Mrs. Herbert Blackstock.*

Oatmeal Rocks

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 cup sour milk
- ½ teaspoon soda, mixed in milk
- 2 cups uncooked oatmeal
- 1 cup raisins
- ½ cup chopped nuts
- 2 cups flour
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon salt

Use more cloves and cinnamon if desired. Cream butter and sugar, then stir in the other ingredients in the order named. Spices may be sifted in with the flour. Drop from a spoon and bake in a hot oven 15 or 20 minutes.

—*Mrs. C. O. Myers.*

Trilbys

- 2 cups rolled oats
- 2 cups flour
- 1 cup sugar
- ½ cup butter
- ½ cup vegetable shortening
- ½ teaspoon baking powder
- about ½ cup milk

Mix and roll out quite thin.

Paste

- ½ cup sugar
- 1 cup water
- 1 pound seeded dates cut fine

Cook over slow fire until thick. After cookies are cold put together with paste. —*Mrs. W. A. Holt.*

Corn Flake Dainties

Beat 2 whole eggs, add 1 cup sugar, 1 teaspoon vanilla, 1 cup nuts, chopped, 1 cup cocoanut, 2½ cups crisp corn flakes. Shape in pan with fingers. —*Mrs. Lincoln Nordby.*

Corn Flake Cookies

- 2 eggs beaten separately
- 1 cup sugar
- 1 cup nuts (cut)
- 5 cups corn flakes

Drop on greased tins and bake in moderate oven.

—*Mrs. D. V. McDonald.*

Corn Flake Drops

- 4 cups corn flakes
- 1 cup sugar
- 1 cup cocoanut
- ½ cup English walnuts
- 4 whites of eggs well beaten

Flavor with vanilla. Stir lightly with a fork, keeping corn flakes whole as possible. Drop on greased pan and bake.

—*Mrs. E. S. Goodwin.*

Scotch Short Bread

4 heaping tbsp. rice flour
½ pound unsalted butter
12 tbsp. wheat flour
4 heaping tbsp. powdered sugar

Prick and mark before baking. Bake in a slow oven for 1 hour.

—Mrs. William A. Eastman.

Scotch Short Cake

1 cup butter
½ cup light brown sugar
2 cups flour
2 teaspoons baking powder

Cream butter well, add sugar and then flour with baking powder sifted in. Add more flour to make batter stiff enough to roll out. Cut in squares. Bake in moderate oven.

—Mrs. J. C. McMillan.

Chocolate Cookies

1 cup sugar
½ cup butter or lard
2 eggs broken in
½ cup flour (sometimes a little more)
1 cup walnut meats
2 squares melted chocolate
vanilla

Drop with spoon in pan, and bake in moderate oven. Frost with chocolate fudge icing. *—Mrs. Manson.*

Chocolate Fudge Cookies

½ cup butter
1 cup sugar
¼ cup flour
½ teaspoon vanilla
2 eggs beaten separately
2 ounces chocolate

Melt the chocolate over hot water, and add to the creamed sugar and butter. Add the other ingredients, the beaten whites last. Spread thinly in shallow tins, and sprinkle chopped nuts over the top. Bake in moderate oven until crisp; cut in squares while hot, and remove from pans. *—Mrs. Leland J. Clark.*

Chocolate Drop Cakes

¼ cup butter
½ cup sugar
½ ounce chocolate
1 tablespoon sugar
1 tablespoon boiling water
1 egg
1 cup flour
1 teaspoon baking powder
⅛ teaspoon salt
½ cup chopped nuts
½ cup raisins cut in pieces

Cream the butter, add sugar. Melt the chocolate over hot water, add the tablespoon sugar and boiling water; stir until smooth and add to first mixture. Then add beaten egg and mixed, sifted dry ingredients, nuts and fruit. Drop from a teaspoon on a buttered baking sheet one inch apart and bake in a slow oven 12 to 15 minutes. *—Mrs. M. Lyle Spencer.*

Chocolate Cookies

1 cup sugar
½ cup butter
2 cups flour
2 tablespoons milk
1 egg
2 squares chocolate (melted)

Cream butter and sugar, add milk and beaten egg then flour and melted chocolate. Press out with a Swedish cookie press and bake in moderate oven. *—Mrs. E. S. Goodwin.*

Chocolate Drop Cookies

¼ cup butter
1 cup brown sugar
½ cup sour cream
1 egg
½ teaspoon salt
¼ teaspoon soda
½ teaspoon baking powder
1½ cups flour
1 cup chopped walnuts
2 squares melted chocolate
1 teaspoon vanilla

Frosting, to be put on while cakes are warm:

1 egg
1 tablespoon cream
1 square melted chocolate
1¾ cups powdered sugar
½ teaspoon vanilla extract

—Mrs. Francis A. Nelthorpe.

Chocolate and Nut Bars

1 cup sugar beaten with 2 eggs; 2 squares chocolate melted with ½ cup milk; ½ cup flour sifted together with ½ teaspoon baking powder and a pinch of salt; 1 cup nuts and 1 teaspoon vanilla.

Combine the three mixtures, add nuts and bake in a sheet pan and when done cut into squares and dip in powdered sugar. *—Mrs. Don H. Palmer.*

Brownies

½ cup butter
1 cup sugar
2 squares melted chocolate
1 cup chopped walnuts

Cream together and add:

2 eggs (just drop)
½ cup flour

Bake ½ hour in slow oven and cut in squares while hot.

—Mrs. C. H. Winders.

Brownies

1 cup sugar
¼ cup melted butter
2 unbeaten eggs
2 squares melted chocolate
½ cup flour
¼ teaspoon baking powder
1 teaspoon vanilla
½ cup chopped walnuts

Bake in slow oven about 30 minutes. Cut in squares while still warm. *—Mrs. A. O. Loe.*

Hermits

2½ cups flour
1½ cups brown sugar
1 cup butter
1 cup dates
pinch of salt
1 cup raisins
½ cup nut meats
3 eggs
level teaspoon soda dissolved in tablespoon hot water
rounded teaspoon cinnamon

Mix and drop from spoon, on greased pans and bake in quick oven.

—*Mrs. Leland J. Clark.*

Hermits

1/3 cup butter
2/3 cup sugar
1¾ cups flour
½ cup raisins, cut fine
¼ teaspoon cloves
¼ teaspoon mace
¼ teaspoon nutmeg
1 egg
2 tablespoons milk
2 teaspoons baking powder
½ teaspoon cinnamon

Cream butter, add sugar, raisins, egg well beaten and milk. Add dry ingredients, roll thicker than for a wafer.

—*Mrs. A. T. Timmerman.*

Nut Cookies

1 cup melted butter
1½ cups sugar
2½ cups flour
3 eggs
1 teaspoon soda
2 cups chopped nuts
1 cup raisins

Bake in moderate oven; sift soda in flour; drop about half a teaspoon or a little over in pan; do not chop nuts too fine; pull raisins apart, that is, if they are too large whole. If you like, add 1 small teaspoon of cinnamon and one half spoon cloves and flavor with vanilla.

—*Anonymous.*

Margaret's Squaws

Melt 2 squares of bitter chocolate and 2/3 cup butter together over slow fire. Mix together 2 eggs well beaten, ½ cup flour, 1 cup sugar, and then add to the chocolate mixture. Add 1 tablespoon vanilla and 1 cup chopped nuts, and bake in very slow oven.

—*Mrs. O. A. Kjos.*

French Cookies

2 eggs
1 cup sugar
½ cup melted butter
½ cup flour
1 cup chopped nuts
2 tablespoons of cocoa
vanilla

Drop by spoonfuls on tin and bake.

—*Mrs. E. S. Goodwin.*

Chews

1 egg
½ cup flour
1 cup brown sugar
1 cup cocoanut
1 teaspoon vanilla
¼ teaspoon salt
¼ teaspoon soda

Mix and spread in shallow pans, and bake in quick oven; cut while hot in squares, and remove from pan.

—Mrs. Leland J. Clark.

Walnut Wafers

2 eggs, beaten
1 cup chopped walnuts
1 cup brown sugar
4 tablespoons flour
¼ teaspoon baking powder
⅛ teaspoon salt

Drop by teaspoonfuls.

—Mrs. A. J. Webb.

Walnut Wafers

2 eggs well beaten
2 cups brown sugar
2 cups chopped walnuts
½ cup raisins
1 cup flour
1 teaspoon baking powder

Bake in fairly hot oven. Cuts into 2 dozen pieces.

—Mrs. Walter Gray Weatherston.

Pepper Nuts

2 quarts dark molasses
2 cups sugar
2 lbs. lard or vegetable fat
4 teaspoons soda
4 teaspoons cloves
4 teaspoons cinnamon
salt

Heat this mixture, let come to a boil and add soda. When cool work into flour and work very stiff. Cut, with knife, into small cubes and bake very slowly.

—Mrs. A. E. Koepfli.

Peanut Cookies

Cream 1 tablespoon butter with 1 cup brown sugar. Add 1 well beaten egg and stir well. Add 1½ tablespoons flour and 1 cup chopped nuts. Drop in pans.

—Mrs. F. Q. Youle.

Frosted Cookies

2 cups sugar
1 cup molasses
1 cup lard and butter mixed
1 cup hot coffee
2 eggs
1 level tablespoon soda
½ tablespoon cloves
1 tablespoon ginger
1 tablespoon cinnamon
1 teaspoon salt

Stir all together and heat almost to boiling point. Add flour to make a soft dough and spread thinly in greased pans. When baked frost and cut in squares.

—Mrs. A. J. Hillman.

Orange Drops

1 cup butter
1 cup sugar (creamed with butter)
2 eggs well beaten
1 cup flour
1 cup walnuts
rind and juice of 1 orange
1 teaspoon baking powder

Drop from spoon on buttered tins and bake in slow oven.

—Mrs. A. N. Lindsay.

Orange Cookies

1 cup butter
1½ cups sugar
2 large oranges (juice and grated rind)
3 cups flour
2 eggs well beaten
2 teaspoons baking powder

Cream butter and sugar, add eggs well beaten, juice and grated rind of oranges, flour and baking powder. Roll a small piece of dough into a ball, holding about a teaspoon of flour in hand to prevent sticking. Flatten ball, stick an almond in center and bake.

—Mrs. E. S. Goodwin.

Cocoanut Macaroons

Beat whites of three eggs stiff
1 cup granulated sugar
1 tablespoon of corn starch and mix.

Put in double boiler and cook 20 minutes, stirring all the time. Take from stove and add 2 cups of grated cocoanut. Drop on buttered paper and brown in moderate oven. Let cool on paper.

—Mrs. Per Lee Welty.

Lady Finger and Macaroon Cake

4 egg yolks
1 grated orange rind
1 cup flour
½ cup sugar
6 teaspoons milk
1 heaping teaspoon baking powder

Beat egg yolks well, add sugar, grated orange rind and add sifted flour and baking powder alternately with milk. Mix well, put on sheet pan and cover with the following:

4 egg whites
1 cup sugar
1 cup almonds, blanched, chopped.

Beat egg whites until stiff, add sugar and beat for 20 minutes. Pour over lady finger mixture and sprinkle with chopped nuts. Bake in slow oven. Serve with whipped cream.

—Mrs. Don H. Palmer.

Lady Fingers

2 eggs
1 cup sugar
½ cup butter and vegetable shortening
5 tablespoons sweet milk
2 teaspoons baking powder in flour
scant teaspoon salt

Cream butter and sugar. Add eggs and beat. Add milk and flavoring. Flour with baking powder added. Stir hard with a spoon. If used for drop cookies, drop from spoon, and sink walnut meat in each. If used as lady fingers, put on well floured board, and with hands roll a little at a time in long finger rolls about 4 inches long. Bake in well greased "lady finger" pan. Roll in powdered sugar.

—*Mrs. C. E. Higgins.*

Marshmallow Tea Wafers

Place a marshmallow on top of a social tea wafer. With fingers make a dent in top of marshmallows and put piece of butter about quarter of an inch square in hole. Put in hot oven and let stand until marshmallows are golden brown and melted.

—*Irene Fisher Locke.*

Swedish Wafers

½ cup butter
½ cup sugar
2 eggs
1¼ cups flour
1 teaspoon vanilla
shredded almonds

Cream butter and sugar, gradually eggs slightly beaten, and flavoring. Drop by spoonfuls on an inverted buttered dripping pan, spread very thin, using knife in circular shapes, about three inches in diameter, sprinkle with almonds, and bake in a slow oven. Remove from pan, and shape at once over the handle of a wooden spoon.

—*Mrs. Nordland.*

Peanut Meringues

Whites of 2 eggs (beaten stiff)
1 cup icing sugar
3 cups corn flakes
1 cup peanuts
vanilla and salt to taste

Makes a dozen cookies.

—*Mrs. Walter Gray Weatherston.*

Meringues

Beat whites of six eggs and add very slowly two cups of sifted granulated sugar. Beat thoroughly. Add one tablespoon of weak vinegar and one small tablespoon of vanilla and a pinch of salt. Beat well. Should be very stiff. Drop on buttered tins and bake in a warm oven (almost cold) one hour. Serve with whipped cream or ice cream. Good with fresh strawberries, peaches or bananas on top of cream.

—Mrs. S. E. Hayes.

Kisses

Whites of 3 eggs beaten until dry, dry, dry. Add a little at a time 1 cup of granulated sugar, then add 1 teaspoon vinegar and a teaspoon vanilla. Bake on sheet, in just as cool an oven as you can run for about 1 hour.

—Frances S. Thurston.

Kisses

1 can sweetened condensed milk
½ pound canned cocoanut
2 squares chocolate, melted
1 cup nuts (they may be omitted if desired)
Mix in order named.

Bake very slowly. Are the consistency of candy.

—Mrs. John Argue.

Filled Cookies

1 cup sugar
½ cup butter
1 egg well beaten
¼ teaspoon salt
½ cup sweet milk
2 teaspoons baking powder (rounded)
flour
strawberry jam
glaced cherries

Cream sugar and butter. Add egg well beaten. Sift salt and baking powder with a cup of flour. Add with sweet milk and beat. Add enough flour to roll easily. Roll thin. Cut with oval cutter, putting half in baking pan. Place one teaspoon of strawberry jam on each. Cover with remaining cakes and bake.

Frosting

Add powdered sugar to beaten whites. Flavor and spread over top. Piece of glaced cherry in center.

—Mrs. E. S. Goodwin.

Filled Cookies

Make a plain cookie and spread this between the two layers before baking:

1 cup brown sugar
1 pound dates
2 cups water

Cook this filling for about two hours.

—*Mrs. W. B. Judah.*

Filled Cookies

1 egg
1 cup sugar
½ cup butter
½ cup milk
3½ cups flour
2 heaping teaspoons cream of tartar
1 teaspoon soda

Mix all dry ingredients together, then add liquid to make dough and roll out thin.

Filling

1½ cups chopped raisins
½ cup sugar
1 tablespoon flour
½ cup water

Cook until mixture thickens, roll thin and place between two pieces of cookie dough.

—*Mrs. David Shields.*

Fruit Cookies

1 cup sugar
½ cup butter
1 cup milk
½ teaspoon soda
3½ cups flour
1 teaspoon vanilla

Roll thin and put filling between two cookies pressing edges together and bake in quick oven.

Filling

¾ cup sugar
1 tablespoon flour
1 cup boiling water
1 cup chopped raisins and nuts

Cook until thick.

—*Genevieve Sherwin.*

Butter Rings

1 pound butter
2 yolks eggs
2 cups sugar
2 teaspoons baking powder
5 level cups sifted flour

Mix sugar and cold butter thoroughly and beaten yolks; sift baking powder with flour; when the dough is well worked push it through a sprits; cut strings in 4-inch lengths and form rings. Grease pans and bake in moderate oven. This recipe makes about 125 rings.

—*Mrs. E. Swensen.*

Butter Cookies

One-half pound butter; cream well with 2 teacups sugar; add vanilla flavoring. Beat 2 eggs and add above; pinch of salt; add flour sufficient to make a good cookie dough.

—*Anonymous.*

Ice Box Cookies

2 cups light brown sugar
½ cup butter
2 eggs
3 cups flour
1 level teaspoon soda
1 level teaspoon cream of tartar
flavoring
pinch of salt

Cream sugar and butter, add well beaten eggs, then flour, with soda and cream of tartar sifted with it. Roll into a long loaf. Cover, and let stand four hours. Then cut thin slices and bake quickly.

—*Mrs. C. R. Closser.*

Almond Cookies

1 cup butter
1 cup lard
1 teaspoon cinnamon
3 eggs
1 cup brown sugar
1 cup white sugar
1 teaspoon soda
5 or 6 cups flour

Mold into two loaves, let stand in ice box over night. In the morning slice very thin and bake.

—*Mrs. D. L. Carney.*

Sugar Ice Box Cookies

1½ cups sugar
3/4 cup butter
3 eggs
3 cups flour
½ teaspoon soda
1 teaspoon cream tartar
nutmeg
nuts if desired

Stand over night in ice box. Slice and bake.

—*Mrs. S. H. Melrose.*

Sugar Cookies

½ cup butter
1 cup sugar
1 egg
2 tablespoons milk
2½ cups flour
2 teaspoons baking powder
½ teaspoon salt
2 teaspoons vanilla

Cream shortening, add sugar and well beaten egg. Add milk, flour mixed and sifted with baking powder and salt. Add a little more flour if necessary to make a dough that can be handled, but keep dough as soft as possible. Chill and roll very thin and cut. Bake in a hot oven until delicately browned.

—*Blanche Hetrick Stemler.*

Butterscotch Ice Box Cookies

2 cups brown sugar
1 cup shortening
2 eggs
1 cup nut meats
4 cups flour with
1 teaspoon soda and
1 teaspoon cream of tartar
flavoring

Mix at night and mold into 2 rolls. Slice and bake next morning.

Honey Cookies

2 pounds honey
2 eggs
½ cup warm water
1 level tablespoon soda
flour enough to make stiff batter

Let stand until next day. Then roll out, cut and bake.

Mrs. J. C. Hague.

Berliner Krantzer

3 hard boiled eggs
4 raw yolks
2 beaten whites
1 pound sweet butter
½ pound sugar
1½ pounds flour

Rub yolks of hard boiled eggs smooth. Add 4 raw yolks beaten slightly. Add sugar. Mix with sweet butter and flour alternately. Lastly put in two beaten whites. Work dough smooth and put away in a cool place for a short while or over night. Take a small piece of dough and roll out the size of a small pencil. Cut into four inch lengths and form into knots. Dip into beaten white then into chopped almonds and then granulated sugar, and bake a very light brown in not too hot an oven.

—Mrs. E. S. Goodwin.

Honey Cakes
(Old German Recipe)

3 cups granulated sugar
2 cups honey
1 cup butter
4 cups flour
½ cup chopped citron
½ cup chopped almonds
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon soda dissolved in
1 cup cold water
3 eggs
flour
1 cup chopped walnuts

Heat the sugar, honey and butter to the boiling point and allow to boil for 5 minutes. Remove from the stove, and while still hot stir in 4 cups of sifted flour. When this mixture is almost cold, add the walnuts, almonds, citron, and 1 teaspoon each of ground cinnamon, cloves, and the soda which has previously been dissolved in the cold water. Now add the eggs, which have been well beaten and enough flour to form a stiff dough. Let this stand for four days in the refrigerator. Roll out, cut in squares, and press an almond into the center of each cake. Bake in a moderate oven. This will keep indefinitely.

—Mrs. E. S. Goodwin

Mother's Cookies

3 cups flour
a pinch of salt
nutmeg and cinnamon
1 heaping cup butter, rub like pie crust
1½ cups granulated sugar
2 beaten eggs
1 teaspoon soda dissolved in 2 teaspoons sweet milk

Drop from spoon or roll thin, but not too thin, and bake very slowly.

—Mrs. P. Mogensen.

White Cookies

½ pound butter
2 cups sugar
2 eggs
1 cup sour cream
1 teaspoon soda in cream
2 teaspoons baking powder in 1 quart flour

Add more flour if too soft to handle. Will keep in a covered jar a long time. *—Mrs. C. E. Higgins.*

Sour Cream Cookies

1½ cups sugar
1 cup shortening
2 eggs
1 cup sour cream
1 teaspoon soda
nutmeg

Flour to roll soft. Spread with sugar.

—Mrs. H. P. Kennedy.

Snappy Cookies

4 cups flour
1 cup shortening
1 teaspoon salt
1 teaspoon soda

Mix dry ingredients together, and work in shortening as for biscuit. Beat to a cream 2 eggs beaten light, 1 cup sugar, and flavoring. Add dry ingredients and roll thin. Bake in moderate oven.

—Dora Hoyt.

Rich Cookies

2 eggs well beaten
¼ teaspoon salt
1 cup brown sugar
1 cup walnuts
2/3 cup flour
1/3 teaspoon baking powder

Drop on greased tins with teaspoon.

—Mrs. Fish.

Favorite Cookies

½ cup butter
1½ cups granulated sugar
½ cup sour milk
1 teaspoon soda
1 teaspoon nutmeg
3 cups sifted flour

Cream butter and sugar. Dissolve soda in sour milk and add alternately with flour, to which nutmeg has been added. Roll about ¼ inch thick and cut. Place on greased tins; bake in hot oven.

—Mrs. E. Beal.

Plain Cookies

2 cups sugar
4 cups flour
1 cup butter
3 eggs, well beaten
½ teaspoon soda in tablespoon of milk
juice of 1 lemon

—Mrs. Ollie Brys.

Spice Cakes

½ cup lard and butter
1 cup sugar
2 eggs
½ cup sour milk
1 teaspoon soda
1 cup raisins
½ cup chopped nuts
1 teaspoon vanilla
½ teaspoon cinnamon
2 cups flour

Drop a teaspoon of the batter for each cooky on a buttered pan. Bake in a moderate oven. Place a bit of chocolate icing on each cooky.

—Mrs. W. A. Shumm.

Brown Sugar Cookies

2 eggs, beaten
½ cup flour
1 cup nut meats
1 cup brown sugar
½ teaspoon baking powder
raisins if desired

Bake in biscuit tin about 20 minutes; cut into squares before cold. May be dropped by spoonfuls on greased tins.

—Mrs. Phillip Smith.

Cottage Cheese Tarts

Equal weights of cottage cheese, butter and flour. Mix the butter into the flour with the fingers, then the cheese. Roll out one-fourth inch thick. Cut in three-inch squares, moisten edges with cold water. Put a little preserve in the center of each square. Fold over cornerwise (making triangle), and bake in rather quick oven ten or fifteen minutes.

—Mrs. C. L. Hall.

Lebzelner

1 lb. sugar
6 eggs
¼ lb. citron, cut fine
flour (make dough soft)
2 teaspoons cinnamon
1 teaspoon allspice
½ teaspoon cloves
½ lb. almonds (chopped fine, not blanched)

Stir sugar and eggs twenty minutes. Add other ingredients with enough flour to make soft dough. Spread in pans as thin as possible and bake in slow oven. When done cut in squares and return to oven to brown edges.

—Mrs. Emma B. Fisher.

Vanilla Kilferln

1 lb. butter
1 lb. flour
½ lb. almonds (grated, not blanched)
½ lb. sugar
1 egg (no other moisture)
1 teaspoon vanilla

Put flour on the board with all other ingredients on it and chop into a dough, pressing the mass together with the hands if it scatters. As the butter becomes a little soft it soon forms a nice firm dough. Cut into four pieces, as this is the easiest way to handle it and makes cakes most uniform in size. Roll each piece into a long roll about an inch in diameter; then cut off pieces about half an inch long. Roll each piece with the hand on the board until it is about the length and thickness of your little finger. Bend slightly to form a crescent; put on baking sheet and moisten each with white of egg just before putting into oven, and sprinkle generously with cinnamon and sugar which have been mixed and shaken from a paper funnel. Bake a light brown in a more than moderate oven, but not too hot, as they brown quickly.

—Mrs. Emma B. Fisher.

Sprut Bakelse

1 pound sweet butter
½ pound sugar
5 yolks of eggs
2 whites, beaten
¼ pound grated almonds
½ teaspoon almond extract
flour enough to make a dough, about 1¾ pounds

Cream together butter and sugar, add yolks of eggs beaten, part of flour, then whites beaten stiff, almonds and extract, also ½ teaspoon dry ammonia if you have it. Put into cookie grinder which may be bought at a house-furnishing store, grind onto pans and bake a light brown.

—*Mrs. E. S. Goodwin.*

Fattig Man

8 eggs
8 tablespoons sugar
8 tablespoons thick cream
½ cup melted butter
4 tablespoons brandy substitute
pinch of salt
1 teaspoon cinnamon
1 teaspoon cardamon

Beat eggs light, add sugar, cream, melted butter, flour enough to roll in which spices have been sifted. Roll thin as a wafer, cut in diamond shapes with wheel which can be bought at house-furnishing stores. Make a slit in one end of the diamond, stick end through and fry in deep fat, a light brown. May be dusted with powdered sugar or served plain.

—*Mrs. E. S. Goodwin.*

Blarney Stones

Yolks of 5 eggs
1½ cups granulated sugar
2½ cups flour
salt to taste
whites of 3 eggs
1 cup boiling water
3 teaspoons baking powder
1 teaspoon vanilla

Beat the egg yolks, add the sugar, then the whites, beaten stiff. Add the water, then the flour, salt and baking powder.

Bake in a thin sheet. When cold, cut in oblong pieces, smaller than lady fingers. Spread all over each piece a thin coating of icing with knife, and roll in fresh ground peanuts.

Icing

Cream well, 1 pound powdered sugar, ½ pound butter, whites of 2 eggs stiffly beaten, and vanilla. Two pounds of peanuts, shelled and ground, are required.

—*Mrs. Arthur Goodwin.*

Lightning Tea Cakes

Place flour sifter in mixing bowl and put into it 1½ cups flour, 2/3 cup of sugar, 3 teaspoons baking powder, and a pinch of salt. Sift into bowl. To the measuring cup add ¼ cup of melted fat. Drop in 2 eggs and fill the cup with milk. Combine and beat thoroughly and add 1 teaspoon of lemon extract. Drop into well-oiled muffin pans and bake fifteen minutes.

—*Mrs. W. H. Tarry.*

Cup Cakes

2 eggs—beat a little with dover beater
1 cup sugar
½ cup cream (sweet)
1 tablespoon melted butter
1½ cups sifted flour
1 teaspoon baking powder
2 squares melted chocolate if desired

Mix in order given and bake in rather small muffin tins or a sheet. When cool frost with uncooked chocolate frosting as follows:

1 cup pulverized sugar; 1 square melted chocolate, 1 tablespoon melted butter, melt together; 1 tablespoon or so of cream or cold coffee. Top each cake with half a walnut. (Double recipe if making a sheet cake.) —*Mrs. Sidney E. Goodwin.*

Sour Cream Drop Cakes

½ cup brown sugar
½ cup white sugar
½ teaspoon cinnamon
½ teaspoon ginger
1 teaspoon cloves

Mix well. Add 1 egg beaten in 1 cup of sour cream to which has been added 1 level teaspoon soda. Add ¼ cup chopped nuts, ½ cup scalded raisins and 1 cup sifted flour. Bake in greased muffin tins. Makes 10 cakes. —*Mrs. Albert Jacobson.*

French Cakes

1 cup sugar
2 squares of unsweetened chocolate
1 tablespoon butter
½ cup flour
1 egg
¼ teaspoon baking powder
1 cup nuts

Melt chocolate with butter. Mix sugar, nuts and flour; beat egg. Pour chocolate, butter and egg in and mix. Bake until crust forms. Cut in squares. —*Mrs. A. J. Webb.*

Cakes

"Good cooks are born, not made, they say;
The saying's most untrue.
Hard trying, and these prime recipes,
Will make good cooks of you."

GOOD butter, fine granulated sugar, fresh eggs and pastry flour are essential for good cake. Coarse sugar gives a coarse texture and hard crust. Pastry flour contains more starch and less gluten than bread flour, so makes a lighter, more tender cake.

If bread flour must be used allow two tablespoons less for each cup than recipe calls for.

Care must be taken in measuring, mixing and regulating the heat of the oven and in watching the cake while baking.

To mix sponge cakes or cakes without butter, separate yolks and whites, beat yolks until thick and lemon colored, using Dover beater, mix in sifted sugar gradually. Whip whites about half, add cream of tartar and beat until stiff, and add to the first mixture. (The whites of eggs contain more or less of carbonate of soda, the cream of tartar put into them while beating unites with this soda and helps to make the eggs firm and fine and they are not so likely to fall in mixing the batter.) Sift flour four or five times and cut and fold in at the last. Bake sponge and angel cakes in ungreased pans in a slow oven.

In mixing butter cakes always cream butter and sugar first. When yolks are used beat to a cream, mix them with the creamed butter, add extract. Next add flour sifted with baking powder, or liquid and flour may be added alternately. The whites beaten stiff are added last. Fruit when added should be floured to prevent its settling to the bottom. Bake in greased and floured pans. Layer cakes require a quick oven; loaf cakes with butter a moderate oven.

Sponge Cake

Beat yolks of 2 eggs. Add whites beaten stiffly and 1 cup sugar. Then add 1 round teaspoon baking powder sifted with 1 cup flour, ¼ teaspoon salt, ½ cup cold water and 1 teaspoon vanilla. Turn into buttered and floured cake tin and bake in moderate oven.

Ice with 2 tablespoons melted butter, 1 cup pulverized sugar and 3 tablespoons hot coffee. Stir until creamy. Sprinkle with chopped nuts.

—Mrs. R. P. Ballard.

Four-Egg Sponge Cake

Beat the yolks of 4 eggs with 3 tablespoons cold water. Add 1 cup sugar and beat. Put 2 even tablespoons cornstarch, 1¼ teaspoons baking powder, and ¼ teaspoon salt in measuring cup and fill with flour. Add this and beat and add either lemon or vanilla flavoring. Lastly fold in the stiffly beaten whites of the 4 eggs. Pour into tin lined with oiled paper and bake in a very slow oven one hour.

Frosting

3 tablespoons orange juice
1 teaspoon melted butter
1 cup pulverized sugar

—Mrs. Dando.

Sponge Cake

6 eggs
1 cup sugar
1 cup flour
rind and juice of ½ lemon or a small orange

Beat whites and yolks separately until stiff. Add the juice to the yolks and then add the yolks to the whites. With a slotted spoon or an egg whip fold in lightly first the sugar and then the flour. Bake in a rather slow oven 45 minutes.

—Mrs. Clarence A. Brown.

Hot Milk Sponge Cake

3 eggs
1 cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon lemon extract
6 tablespoons hot milk

Beat eggs together until light yellow. Add sugar gradually. Sift flour once before measuring; add baking powder and sift three times, then add alternately flour and hot milk and then lemon extract. Bake 45 minutes at 325° temperature.

—Mrs. Frank Seibert.

Velvet Sponge Cake

Boil two cups of sugar with one-half cup of water until clear. Pour this hot syrup over the well beaten whites of six eggs, beating steadily with a wire whip, when slightly cool, add well beaten yolks, juice of ½ lemon, and two cups of flour sifted three or four times before measuring. Small pinch of salt, not any baking powder. Bake as an angel cake in cool oven about one hour in a tube pan ungreased. Turn upside down in the pan until cool, turn out on a large plate and cover with mocha frosting.

Mocha Frosting

One-half cup of butter well washed in cold water, one egg yolk beaten smooth with wooden spoon, two tablespoons black coffee, and powdered sugar to stiffen, about 1½ cups. Spread on the cake and sprinkle with chopped nuts.

—Mrs. Geo. Newlands.

Sunshine Cake

1 cup flour before sifting
1 cup granulated sugar
6 eggs
1 pinch salt
1 scant teaspoon cream of tartar
1 scant teaspoon baking powder
1 teaspoon flavoring

Sift the flour three times with the baking powder. Beat yolks of eggs until a lemon color. Cook the sugar until it barely threads. Pour over the stiffly beaten whites of eggs (which have had the pinch of salt and cream of tartar added before beating). Beat the syrup and whites of eggs until cool enough to add the yolks. Flavor and lightly add the flour. Bake in greased pans in a moderate oven.

Filling

1 egg
1¼ pints milk
1/3 cup sugar
2 heaping tablespoons flour
pinch of salt

Cook in double boiler until thick. Add flavoring.

—Mrs. Alexander Meister.

Sunshine Cake

Whites of 7 eggs
yolks of 5 eggs
1 cup sugar
1 cup flour (sift 5 times)
¼ teaspoon cream of tartar
1 teaspoon orange extract

Beat yolks until thick and set aside. Beat whites very stiff and add salt and cream of tartar. Add sugar and beat well. Add yolks and flavoring and beat lightly. Carefully fold in flour. Bake in slow oven 1 hour.

—Mrs. Karl H. Kaye.

Angel Sunshine Cake

White Part: Whites of 5 eggs, pinch of salt, and beat until light. Add ¼ teaspoon cream of tartar. Beat until stiff.

1 teaspoon vanilla
½ cup sugar
½ cup cake flour, sifted 3 times

Makes 2 layers.

Yellow Part: Beat yolks well, add ½ cup sugar, 3 tablespoons cold water. Sift together ½ cup flour, 1 tablespoon corn starch, 1 teaspoon baking powder; add to yolks and beat, lastly adding teaspoon of vanilla. This makes one layer.

Put together with an orange custard and frost with a white icing similar to angel food. —*Mrs. M. Lyle Spencer.*

Angel Food

Whites of 8 large or 9 medium eggs
1 cup sifted pastry flour
1¼ cups sugar
½ teaspoon cream of tartar
1 teaspoon vanilla
¼ teaspoon almond flavoring
pinch of salt

Whip eggs to a foam, and add cream of tartar, and beat until very stiff. Fold in lightly the sugar and flavoring and flour and bake in large mold in slow oven. When cake rises to the top of the pan increase the heat. It should bake in 45 minutes. When done, invert to cool.

—*Mrs. Leland J. Clark.*

Angel Food Cake

1 cup (running over) egg whites
1½ cups sugar (sifted once)
1 level teaspoon cream of tartar
¼ teaspoon salt
1 teaspoon vanilla extract
1 cup cake flour (sifted five times before measuring)

Add salt to the egg whites, and beat until foamy. Add cream of tartar and beat until stiff, not dry. Fold in sugar, add extract, then add flour and sugar. Bake slowly fifty to sixty minutes in slow oven increasing heat at the last.

—*Mrs. W. B. Judah.*

Mock Angel Cake

1 cup sugar
1 cup flour
1 cup milk
3 teaspoons baking powder
2 egg whites
vanilla

Sift sugar, flour and baking powder together three times, add milk brought to the boiling point, fold in whites of eggs beaten stiff, flavor and bake as you do angel cake. Bake 35 minutes in a moderate oven. Be careful not to boil the milk.

—Mrs. B. A. Allen.

Cocoanut Angel Food

1 cup cake flour sifted before measuring and piled lightly into cup with a spoon; 1½ cups sugar. Add to flour and sift together five times; 1¼ cups egg whites (about eleven more or less according to size of eggs). Before beating add a pinch of salt and one teaspoon cold water. Beat until frothy, add one level teaspoon cream of tartar and beat until stiff but not dry. Fold in flour and sugar mixture then one cup shredded cocoanut and one teaspoon vanilla. Dust pan with flour. Light oven when putting in cake, start with low fire and bake cake one hour. It is best to use an oven thermometer and bake at 300° F.

—Mrs. M. P. Moody.

Chocolate Angel Food

1½ teaspoons cream of tartar 11 egg whites (1½ cups)
1 cup cake flour (measure after sifting once)
1 tablespoon lemon juice 2 cups sugar
1 teaspoon vanilla scant ½ cup cocoa

Beat eggs until frothy, add cream of tartar, then beat a little more and add lemon juice; then beat until stiff, but not dry. Fold sugar and cocoa in after sifting them together six times; then add flour and vanilla. Bake 30 minutes at 300 degrees and 30 minutes more at 325 degrees. Do not open oven while baking.

—Mrs. Raymond R. Fry.

Gold Cake

(To use yolks left from Angel Food cake)

Yolks of eggs. Beat eggs and add ½ cup cold water, 1 cup sugar. Beat all this together for 10 minutes, and add 1 teaspoon orange flavoring, 1½ cups cake flour sifted 5 or 6 times. Bake in ungreased pan 1 hour at 300° F. Can be baked in oven with the angel food.

—Mrs. M. P. Moody.

Golden West Cake

(A large cake; made from yolks of angel food cake)

11 eggs (yolks)
2 cups sugar
3 cups pastry flour
3 teaspoons baking powder (rounding)
½ teaspoon salt
2 teaspoons butter (rounded) placed in cup, boiling water added to fill measuring cup
2 teaspoons extract

May be baked in loaf or in 2 large layers. Cream eggs and sugar until the color of lemon. Add alternately thoroughly sifted flour, baking powder and salt with water mixture; stirring rather than beating. Bake 45 minutes, placing in hot oven and then reducing heat after first 10 minutes for loaf. Two layers will bake in about 25 minutes.

—Mrs. P. D. Mackie.

Gold Cake

1 cup sugar (creamed)
½ cup butter (creamed)
yolks of 4 eggs, well beaten
½ cup milk
1 teaspoon cream of tartar
½ teaspoon soda
1½ cups flour
lemon or vanilla

Bake in loaf about one hour.

—E. H.

Devil's Food Cake

½ cup butter
2 cups dark brown sugar
2 cups flour
1 teaspoon soda dissolved in ½ cup sour milk
2 eggs

½ cup boiling water poured on 1 scant cup grated, unsweetened chocolate and stirred in cake the last thing. Add flavoring. Bake in moderate oven.

Icing

½ teaspoon gelatine
3 tablespoons melted butter
1½ cups powdered sugar
1 teaspoon cold water
3 tablespoons hot milk poured on the gelatine
vanilla

—Mrs. Van Horn.

Devil's Food

Part I.

2/3 cup shaved chocolate	½ cup sweet milk
2/3 cup brown sugar	1 teaspoon vanilla

Put chocolate and sugar on stove and add milk slowly, stirring constantly; cook until smooth and remove to pan of cold water to cool.

Part II.

½ cup butter
1 cup light brown sugar

Cream butter and sugar, add 2 eggs and beat until light. Add cool chocolate and beat well; add ½ cup milk, 1 teaspoon soda sifted in 2 cups flour. Beat hard and bake in two well-buttered tins.

Chocolate Cream Filling

6 teaspoons shaved chocolate
1 cup sugar
enough milk or cream to moisten

Add 1 beaten egg; stir ingredients over stove until smooth; add vanilla, when cold, put between layers and on top.

—Mrs. C. E. Higgins.

Eggless Devil's Food

4 tablespoons butter	1 cup sugar

Cream. Add 1 cup buttermilk, 1 teaspoon soda dissolved in a little hot water, 1¾ cups flour, ¼ cup ground chocolate sifted together, pinch of salt, 1 teaspoon vanilla. Beat well. Moderate oven.

—Blanche McKnight.

Devil's Food

1½ cups sugar creamed with
¼ pound butter   2 eggs, well beaten

Sift together 1½ cups pastry flour, ½ cup cocoa and 3 teaspoons baking powder and add to the butter and egg mixture alternately with ¾ cup of water. Flavor with vanilla. Bake in layers.

—Mrs. A. J. Hillman.

Cream Cake

1/3 cup butter	1 cup sugar
1¾ cups flour	2 eggs
2½ teaspoons baking powder	½ cup milk

Cream sugar and butter, then add, one at a time, the eggs, beating well. Lastly add flour, to which baking powder has been added, and the milk, gradually.

This recipe makes two layers.

—Mrs. W. W. Austin.

Cheese Cake

Line a spring pan, or two large pie tins with a good rich cookie dough.

1 pound of cottage cheese forced through a sieve
yolks of 5 eggs
1 tablespoon flour
pinch of salt
½ cup sugar

Beat all together. Fold in the beaten whites of 5 eggs, and ½ pint of cream whipped. Add a little lemon juice and 1 teaspoon vanilla. Pour in pan or the pie tins, and bake about 45 minutes. *—Mrs. Walter R. Taylor.*

Fudge Cake

½ cup melted butter
2 cups brown sugar
2 eggs beaten into mixture
4 heaping tablespoons ground chocolate
1 cup (rounded) flour (sifted 2 or 3 times)
1 teaspoon baking powder
1 cup nut meats
1 teaspoon vanilla

Bake ¾ hour in slow oven. *—Mrs. Karl H. Kaye.*

Fudge Cake

½ cup butter
2 cups sugar
1 cup nuts
1 cup flour with
2 tablespoons cocoa
4 eggs, unbeaten

Bake in a sheet and serve in squares, with or without whipped cream. *—Mrs. Clarence A. Brown.*

Cinnamon Cake

Mix ½ pint sour cream, 1 egg and 1 level teaspoon soda. Add:

1 cup flour (heaping)
1 cup sugar
1 teaspoon salt
1 teaspoon cinnamon

Bake slowly. *—Mrs. A. W. Wing.*

Checker Board Cake

Light Part

½ cup butter
½ cup water
1¼ cups sugar
2 cups flour
2 level teaspoons baking powder
4 egg whites
pinch of salt
1 teaspoon vanilla

Dark Part

½ cup butter
½ cup water
1 cup brown sugar
2 teaspoons cocoa
½ teaspoon each of cloves, cinnamon, and nutmeg
4 egg yolks, well beaten
2 teaspoons baking powder

Put batter in square layer pans in strips of light and dark alternately. When putting together place light on dark.

Spice Cake

1 cup sugar
1 cup sour milk
1 teaspoon soda
½ teaspoon ground cloves
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon allspice
2 cups flour
2 teaspoons baking powder
½ cup cooked prunes
½ cup walnuts (chopped)
½ cup shortening (luke warm)

Add soda to milk, mix sugar and milk. Sift spices with baking powder and flour. Add prunes and nuts to warm shortening. Bake 1 hour in slow oven. *—Mrs. W. B. Moody.*

Spice Cake

1½ cups sugar
½ cup butter
1 egg
pinch of salt
1 cup chopped nuts
½ teaspoon cinnamon, nutmeg, ginger
1 cup milk
1 cup chopped raisins
3 cups flour
1 teaspoon soda

—Mrs. O. A. Kjos.

Mother's Spice Cake

1 cup sugar
1 tablespoon shortening
1 egg, well beaten
1 teaspoon cinnamon
¼ teaspoon each cloves and nutmeg
1 cup raisins
1 cup nuts
1 cup sour cream
1 teaspoon soda (add to cream)
2 cups flour
½ teaspoon salt
½ teaspoon baking powder

—Kathrene Manny.

Cinnamon Cake

¾ cup sugar
¾ cup of milk
1½ cups flour
1 egg
1½ level teaspoons shortening
1 heaping teaspoon baking powder

Spread thin in long, shallow pan. On top put a thick layer of sugar, then cinnamon; then lay small pieces of butter (about size of a marble) all over top about an inch apart. Bake in hot oven about ½ hour, or until a straw comes dry when testing.

—Mrs. Geo. A. Smith.

Sadie's Cake

1 cup flour
1 cup sugar
1 teaspoon baking powder

Melt butter size of walnut in measuring cup, add unbeaten egg and fill with milk. Pour over dry ingredients and stir well. Bake as a loaf and sprinkle with sugar and spices.

—Mrs. O. A. Kjos.

Potato Cake

(A very large cake)

¾ cup butter
2 cups granulated sugar
2 cups flour
1 cup hot mashed potatoes
½ cup sweet milk
4 eggs
1 cup grated chocolate
1 cup walnuts
2 teaspoons baking powder
1 teaspoon each of cinnamon, nutmeg and cloves

Put butter and sugar into hot potatoes. Cream and add well beaten yolks then milk and all dry ingredients. Fold in whites lastly—two may be saved out for boiled icing. Bake in moderate oven in large biscuit pan for about 40 minutes.

—*Mrs. P. D. Mackie.*

Walnut Potato Cake

2 cups sugar
¾ cup butter creamed with sugar
1 cup hot mashed potatoes
½ cup milk
1 cup seeded raisins
1 cup chopped walnuts
2 cups flour
4 eggs
½ teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cinnamon
1 square chocolate
2 teaspoons baking powder
1 teaspoon vanilla

Cream sugar and butter, add egg yolks, mashed potatoes, melted chocolate, milk, and flour sifted with baking powder and spices. Then add nuts and raisins. Fold in whites beaten stiff. Dredge raisins and nuts with part of flour and add. Bake in loaf 45 minutes in moderate oven. —*Mrs. E. McCallum.*

Date Cake

5 eggs
1 package dates (washed and chopped)
1 lb. walnuts (in shell) chopped
3 tablespoons flour
1 cup sugar
1 teaspoon baking powder

Beat 5 yolks and 1 white with sugar for 20 minutes. Mix dates and nuts with a tablespoon flour, and add to mixture; then add flour and baking powder, and last of all the whites of egg beaten stiff. Bake in moderate oven 45 minutes. Funnel pan is the best.

—*Mrs. Emma B. Fisher.*

Date Cake

1 cup shredded dates
1 cup chopped nut meats
¾ cup sugar
2 eggs
pinch of salt
2 tablespoons flour
1 teaspoon baking powder

Beat eggs, light, add sugar, then other ingredients. Spread in shallow pans, bake in moderate oven, cut in squares while hot, and remove from pan.

—Mrs. Leland J. Clark.

Date Cake

Pour 1 cup boiling water over 1 cup of chopped dates, let stand 5 minutes; add:

1 cup sugar
½ cup butter
1 cup chopped nuts
1½ cups flour
1 teaspoon vanilla
1 egg beaten light
1 level teaspoon soda in a little hot water

—Mrs. Sybal Hamrick.

Prune Cake

½ cup sugar and ½ cup vegetable shortening, creamed; add 2 eggs beaten slightly; 2 cups flour, 1 cup sour milk, 2 teaspoons soda dissolved in hot water, 20 cooked prunes, mashed; ½ cup nuts, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg, salt. Cook in medium oven about ½ hour.

—Mrs. Munroe Jones.

Prune Cake

2 scant cups flour (sifted first)
1 cup sugar
1/3 cup shortening
½ cup sweet milk
½ teaspoon salt
2 eggs
1 teaspoon soda
½ teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon allspice
1 cup stewed, mashed prunes

Cream sugar and butter, add beaten eggs, milk. Sift together flour, soda, baking powder, spices; then add to mixture. Last add the mashed prunes, seeds removed, bake in layers or loaf.

—Mrs. O. B. Pershing.

Apple Sauce Cake

2 cups sugar; 2½ cups unsweetened apple sauce; 1 very full cup of vegetable shortening or cup running over of oil; 1 pound raisins, half seeded, half seedless; 2 tablespoons ground chocolate; spices if desired; 4 level teaspoons soda in apple sauce; 4 cups flour, sifted once before measuring; 1 heaping cup nut meats; salt.

—Dora Hoyt.

Apple Sauce Cake

1 cup sugar
¾ cup lard and butter
1 large cup unsweetened tart apple sauce
2 cups flour with 1 teaspoon soda, and spices to taste
1 tablespoon cocoa
1 teaspoon vanilla
1 cup chopped nuts
1 cup chopped raisins
½ cup chopped citron

Bake slowly for 45 minutes. Keeps fine.

—*Charlotte R. Atwood.*

Apple Sauce Cake

1 cup sugar
1 egg
1 teaspoon soda
1 2/3 cups flour
⅛ teaspoon each cinnamon, allspice, ginger and other spices
1 cup raisins, also nuts if desired
¼ cup shortening (a little more if not butter)
1 cup apple sauce
¼ teaspoon salt
¼ teaspoon baking powder

Cream the sugar and shortening. Add well-beaten egg. Mix soda with apple sauce and add. Sift flour, salt and spices, also baking powder, together, and add slowly. Nuts, raisins, or both may be added.

Bake in a 350-degree oven about 25 minutes, or until a tender brown on top. This cake is good with either a boiled or uncooked icing, flavored with lemon, or if served warm with a hard sauce.

—*Mrs. M. B. Norris.*

Apple Cake

1 cup sugar
½ cup butter
1 teaspoon cinnamon, allspice, cloves
flour to make stiff.
1 pinch salt
1 teaspoon soda
2 cups apple sauce

Bake one hour in slow oven.

—*Mrs. O. A. Kjos.*

Jam Cake

Cream cup of sugar with ½ cup butter. Then add the yolks of 2 eggs and 2/3 cup of sour milk, to which has been added 1 teaspoon of soda dissolved in a little hot water. Sift 2 cups of flour with 2 teaspoons of baking powder and 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon allspice, then add the beaten white of 3 eggs and stir in 1 cup of blackberry jam, or any other kind of seedy jam. Bake in three layers. Put together with a soft-boiled icing. Good keeper and makes a large cake.

—*Charlotte R. Atwood.*

Jelly Roll

1 cup granulated sugar
1 cup flour
3 eggs beaten very light
3 tablespoons boiling water
1½ teaspoons baking powder
lemon flavoring

Add boiling water last. When baked turn out on board, while hot spread with lemon filling or any kind of jam and roll up.

—Mrs. E. Beal.

Graham Cracker Cake

1 cup sugar and ½ cup vegetable shortening, creamed
3 egg yolks well beaten, with ¾ cup milk
2 cups graham cracker crumbs with
2 level teaspoons baking powder and pinch of salt
½ cup chopped walnut meats; vanilla; add last
3 well beaten egg whites

Bake in two layers; whipped cream between and on top, or use filling as follows:

Filling

2 cups powdered sugar
½ cup butter, cream together

Add enough hot cream to make right consistency to spread. Any flavoring desired.

—Mrs. Franz Richter.

Crumb Cake

2 teaspoons baking powder
2 cups flour sifted with
1½ cups granulated sugar
1 teaspoon lemon extract
¾ cup butter
a pinch of salt

Mix thoroughly with the hands to a consistency of crumbs. Take about ¾ cup of the crumbs and add to the remainder ¾ cup sweet milk and the yolks of 2 eggs, well beaten, and lastly fold in the well beaten whites of the 2 eggs. Pour into a well greased pan and before placing in the oven sprinkle with the ¾ cup crumbs, mixed with chopped nuts, and bake slowly 30 or 40 minutes. Test with straw. This is fine hot or cold.

—Mrs. P. Mogensen.

Pound Cake

1 cup butter
1½ cups sifted powdered sugar
(cream butter and sugar)
4 egg yolks beaten with sugar
and butter
grated rind of 1 lemon
¼ teaspoon mace
½ cup milk or water
2 cups flour
½ teaspoon salt
1 level teaspoon baking powder

Beat whites and fold in last. Bake one hour.

Pound Cake

1 cup butter
1½ cups flour
1 level teaspoon baking powder
5 eggs and
1 cup sugar

Sift flour and baking powder together four or five times, cream butter, flour and baking powder 20 minutes with the hand, yolks of 5 eggs beaten very light with sugar, then add last to the mixture the whites of 5 eggs beaten light. Bake 40 to 60 minutes in a moderate oven.

—*Mrs. Jahn.*

Blitzen Cake

½ cup butter, creamed
½ cup sugar gradually beaten in
4 egg yolks beaten light
3 tablespoons milk
1 cup sifted flour
1 teaspoon baking powder

Spread over bottom of square cake pan (about 3 inches deep).

Filling

Beat whites of eggs until stiff. Add ¾ cup sugar and ½ cup blanched almonds chopped medium fine. Spread evenly over above and dredge top with sugar and cinnamon mixed. Bake about 45 minutes in moderate oven.

—*Mrs. Carlitos Bills.*

Windsor Castle Cake

1 pound seeded raisins
½ cup shortening
2 cups granulated sugar
2 cups cold water

Boil together five or ten minutes and cool. Then add:

3 cups flour
1 heaping teaspoon soda sifted with flour
1 teaspoon each, salt, cinnamon, nutmeg, allspice
½ cup chopped walnuts, added last

Bake fifty to sixty minutes in moderate oven, let cool and spread with orange icing.

Icing

Cream together 1 cup icing sugar, 1 tablespoon melted butter, a little grated rind, and enough juice of orange to season.

—*Mrs. J. B. Lincoln.*

Glenday Scotch Cake

(All level measures.)

1 cup butter
2 cups sugar
4 eggs
3 cups flour
1 rounding teaspoon baking powder
¾ cup brandy or substitute
¼ cup water
1 pound nuts
1 pound raisins
1 level teaspoon salt
a little yellow coloring

Cream butter and sugar with the hands for 15 minutes, add well beaten eggs, yolks and whites together, brandy and water. Add flour, baking powder and salt, mix well. Add three or four drops coloring, lastly the fruit and nuts, which have been spread on a paper and thoroughly floured. Bake two hours in tube pan. Brush pan with melted lard, put paper in bottom of tin, and brush again. Bake in an oven which is very hot when cake goes in and very slow during baking. Put large pan of water on bottom of oven. When cake is finished loosen with thin knife, and let stand until fairly cool.

—*Mrs. W. E. Hartley.*

Brown Cake

½ cup butter
1 cup sugar
3 eggs
2 tablespoons cocoa
2 squares chocolate
¾ cup flour
½ teaspoon baking powder
½ teaspoon salt
vanilla
3 tablespoons chopped walnuts

Cream butter and sugar, add eggs and flour, nuts, cocoa and salt. Bake in square tins. When done cut in small squares before removing from pan.

—*Mrs. Frank Seibert.*

Walnut Cake

½ cup butter
1½ cups sugar
whites of 4 eggs
¾ cup sweet milk
1 teaspoon cream of tartar in milk
2 cups flour
1 cup walnut meats
½ teaspoon soda

Mix in order given.

—*Mrs. Ben Palmer.*

Nut Cake

½ cup butter
1 cup sugar
½ cup milk
1½ cups flour
2 eggs
2 teaspoons baking powder
1 teaspoon vanilla
1 cup chopped nuts

Follow directons for butter cakes and bake in loaf.

—*Mrs. E. S. Goodwin.*

Nut Cake

1½ cups granulated sugar
½ cup butter
3 eggs beaten separately
½ cup milk
2 cups flour sifted four times
1 heaping teaspoon baking powder
1 pound English walnuts

Save out 30 halves of the nuts, grind remainder and stir in cake. Bake in sheet loaf. Ice and place half nut on each piece.

—*Sara S. Williams.*

Nut Loaf Cake

2 cups granulated sugar
2/3 cup butter
1 cup milk
3 eggs
3 cups sifted flour
2 teaspoons baking powder
1 cup walnuts, chopped rather fine

Cream butter and sugar, add eggs well beaten, add milk and flour gradually, lastly add nuts. Makes a large loaf.

—*Mrs. W. W. Austin.*

Nougat Cake

½ cup shortening
1 cup sugar
3 eggs beaten slightly (save 2 whites for frosting)
1 teaspoon soda
1½ cups flour
½ cup walnuts, chopped
1 cup sour milk

Frosting

1 cup sugar
1/3 cup hot water

Boil to feather stage and pour over beaten egg whites. Add ½ cup chopped nuts.

—*Mrs. A. Heriden.*

Fairy Loaf Cake

½ cup butter
2/3 cup sweet milk
2½ cups flour
2 rounded teaspoons soda
4 eggs
1 cup sugar
1 rounded teaspoon cream of tartar

Cream the sugar and butter, add the yolks of the eggs to which has been added the cream of tartar and beat stiff. Stir well, then add milk, whites of eggs, beaten very stiff, then flour which has been sifted 3 times with the soda in it, and 1 teaspoon of flavoring. Baked in a loaf requires ¾ of an hour, and as cup cakes ¼ of an hour.

—*Mrs: Herman C. Joy.*

Creamy Fruit Cake

1 cup white sugar
1 egg
butter size of an egg
1 cup sour milk or cream
1 teaspoon soda
1 level teaspoon of cinnamon, nutmeg, clove
¾ cup of raisins cut once
2 cups of flour

Cream sugar, butter, add yolk of egg well beaten. Sift flour, spices and soda three times. Combine milk and dry ingredients alternately. Bake in slow oven one hour.

—Mrs. R. P. Whiting.

White Fruit Cake

3 cups flour
1 cup butter
2 cups sugar
¼ cup sherry
whites of 8 eggs
¼ lb. citron cut fine
¾ lbs. blanched almonds cut not chopped
2 teaspoons baking powder
1 grated cocoanut
¼ teaspoon almond flavoring

Cream the butter, add sugar gradually, then the wine, then cocoanut after which the stiffly beaten whites and the flavor and fruits. Put in two bread tins, or one large mold; bake about one hour in a slow oven. *—Mrs. Leland J. Clark.*

Fruit Cake

1½ lbs. shelled pecans
2 lbs. currants
¾ lbs. brown sugar
1 1/3 lbs. molasses
2 lbs. flour
6 ounces butter
5 teaspoons baking powder
2 lbs. seeded raisins
1 lb. citron
½ pint sweet milk
½ pint brandy
2 tablespoons cinnamon
2 eggs

Bake 2½ hours in 3-loaf pans.

—Mrs. A. R. Truax.

Christmas Fruit Cake

2 scant cups butter
3 cups dark brown sugar
6 eggs, whites and yolks beaten separately
1 lb. seeded raisins
1 lb. currants, washed and dried
½ lb. citron cut thin
½ cup cooking molasses
½ cup sour milk

Stir butter and sugar to a cream; add ½ nutmeg, 1 tablespoon cinnamon, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon mace; add molasses and sour milk, then eggs and wine glass brandy; then add 4 cups of sifted flour. Mix fruit together and stir in 2 heaping tablespoons flour and mix well, then stir it in cake. Butter 2 common sized baking tins with letter paper and bake in a moderate oven 2 hours; after baked let cool in pans. You can add ½ pound almonds, blanched, and ½ pound glazed cherries.

—Mrs. E. Beal.

Fruit Cake

9 eggs
3½ cups flour
2 cups sugar
1½ cups butter
¾ cup whiskey
¾ cup blackberry cordial
½ cup molasses
1 teaspoon cinnamon
½ teaspoon allspice
2 teaspoons baking powder (level)
pinch salt
4 lbs. seedless raisins
1 lb. shelled almonds
1 lb. shelled walnuts
¼ lb. citron
½ lb. figs or dates
3 slices crystallized pineapple
some crystallized cherries

Cut fruit not too fine and flour it. Use an extra scant cup of flour. Mix as any other cake, adding fruit lastly. This makes two very large cakes. Before putting in oven have oven very hot, then turn out one burner. After it is in ten minutes, turn the burner low and bake for 2½ or 3 hours. Line tin with greased paper.

—Mrs. E. S. Manson.

Fruit Cake

7 eggs, beaten separately
1 cup sugar
1 cup butter, creamed
½ teaspoon soda, dissolved in ½ cup molasses
1 tablespoon nutmeg
1 tablespoon cinnamon
½ tablespoon cloves
1 quart flour
1 jar strawberry preserves
5 drops almond flavoring
½ pound citron
1 box raisins
1 box dates
1 box currants
1 box sultanas
2 packages figs
candied cherries and pineapple
1 lb. almonds and
1 lb. walnuts

Add egg whites last, and bake in two or three pans, about two hours.

—Mrs. F. A. Klopfer.

Mrs. Ford's Pecan Cake

½ pound butter
1 pound sugar
1 pound flour
1 pound pecan meats
1 pound raisins
6 eggs
1 tablespoon nutmeg
1 teaspoon baking powder
1 wine glass brandy

Cream butter and sugar, add beaten yolks and brandy. Sift nutmeg and baking powder with flour and mix a little with nuts and raisins. Add to butter mixture and lastly fold in beaten whites. Bake three hours in slow oven.

—*Mrs. E. S. Goodwin.*

Orange Cake

½ cup butter
1½ cups sugar
3 eggs
juice and grated rind of 1 orange
¾ cup water
2 cups flour
2 teaspoons baking powder
salt

Cream butter and sugar, add eggs well beaten. Add orange mixture alternating with dry ingredients. Bake in moderate oven. Can be iced with either of following:

Cold Icing

Juice and grated rind of one orange thickened with powdered sugar.

Boiled Icing

1 cup sugar, enough water to dissolve (1/3 cup). Boil until quite stringy and beat into the beaten white of 1 egg and grated rind of 1 orange.

—*Mrs. Carl W. Lucks.*

White Orange Cake

2 cups granulated sugar
¼ lb. (¾ cup) vegetable shortening
whites 8 eggs
3 cups pastry flour
1 cup sweet milk
2 teaspoons baking powder
pinch salt

Filling

2 cups pulverized sugar
grated rind of 1 orange
juice of 1 orange
1 teaspoon lemon juice
yolk of 1 egg

Stir all together and spread between layers of cake.

—*Mrs. Charles Clay.*

Two-Egg White Cake

1 2/3 cups pastry flour
½ cup butter
¾ cup sugar
½ cup milk
½ teaspoon vanilla
1 teaspoon baking powder
whites of 2 eggs

Cream butter and sugar. Sift flour and baking powder 3 times; beat with the milk and fold in the beaten egg whites.

—*Mrs. Appleton.*

White Cake

2 cups cake flour
½ cup butter
1½ cups sugar
2 teaspoons baking powder
4 whites of eggs
¾ cup cold water
1 cup walnuts (not necessary)

—*Mrs. Max Bogle.*

White Cake

1 large tablespoon shortening
1 cup sugar
½ teaspoon salt creamed with shortening and sugar
1 egg
1½ cups flour with 2 teaspoons baking powder sifted twice
sweet milk to thin (about 1 cup)
lemon
vanilla

Bake in moderate oven. Will make two layers or one layer in larger tin.

—*Mrs. James E. Dyer.*

Elegant White Cake

½ cup butter
1½ cups sugar
2 2/3 cups flour, sifted 3 times
1 cup water
1 teaspoon vanilla
1 teaspoon baking powder
pinch of salt
4 eggs (whites only)

Cream butter and sugar together with hands. Add alternately water and 2 1/3 cups of flour. Beat. To remaining 1/3 cup add baking powder and beat in. Add vanilla and fold in beaten whites of 4 eggs. Bake for 30 minutes.

—*Mrs. E. S. Goodwin.*

White Layer Cake

(Fit For Angels)

½ cup butter (broken into bits)
2 cups sugar (sifted twice)
3 cups flour (sift 3 times), (cake flour)
3 level teaspoons baking powder
whites of 4 eggs
1 cup warm water
1 teaspoon flavoring (vanilla, orange, almond and lemon, mixed)

Mix sugar, butter, warm water and 2½ cups flour and beat hard 5 minutes. Then add baking powder to last ½ cup flour, sift and stir in; add flavoring and lastly fold in whites of 4 eggs, beaten stiff. Bake in two layers. This is a prize recipe.

Icing For Above—White Mountain Cream Frosting

2 cups sugar (scant)
2/3 cups cold water
2 egg whites
1 pinch cream of tartar
flavoring

Put sugar and water in sauce pan and stir to prevent sugar from adhering to saucepan. Heat gradually to boiling point then add cream of tartar, and boil without stirring until syrup will thread when dropped from tip of spoon, or, when it forms a soft ball when dropped into cold water; pour syrup gradually on whites of well-beaten eggs, beating mixture constantly and continue beating until of right consistency to spread, then add flavoring and spread on cake.

—*Mrs. J. F. Tarter.*

Cocoanut Cake

½ cup butter
1½ cups sugar
1 teaspoon flavoring
yolks of 2 eggs
1 cup sifted flour
1 cup water

Beat for 5 minutes. Then add 1½ cups flour with 2 teaspoons baking powder. Fold in the beaten whites last. Bake in two layers. Put together with and cover with boiled icing and canned or grated fresh cocoanut.

—*Mrs. Preston Padgett.*

Cocoanut Loaf Cake

1½ cups flour
2 rounding teaspoons baking powder
⅞ cup sugar
½ cup milk
2 tablespoons melted butter
2 eggs
½ cup cocoanut
vanilla

—*M. S.*

Fluff Cake

12 egg whites
2 cups granulated sugar, sifted
1 teaspoon vanilla

Beat eggs with wire whip for seven minutes. Add sugar. Beat seven minutes and add vanilla. Turn into two buttered cake tins. Bake in slow oven for 40 minutes. Leave in tins until next day. Put together with whipped cream. Butter plate that you turn cake on. Serves eight people.

—Mrs. W. G. Taft.

Sour Cream Cake

1¾ cups flour
1 cup sour cream
1 cup sugar
2 eggs
¼ teaspoon soda
1 teaspoon baking powder
½ teaspoon vanilla

Beat eggs till thick. Add ¼ teaspoon soda to sour cream and mix with eggs. Into this beat flour, baking powder and sugar all sifted together. Add vanilla and bake in layers or loaf. Excellent.

—Mrs. Walter Lyle McCallum.

Sour Cream Cake

1 cup sugar
½ cup butter
1 cup sour cream
2 cups flour
1 cup raisins
1 egg
1 teaspoon nutmeg, cinnamon
soda

Dissolve the soda in the sour cream.

—Mrs. Hauck.

Sour Milk Cake, Lemon Filling

Cream 1 cup sugar with ½ cup of butter. Add two well-beaten eggs, 1 cup of sour or buttermilk; 1 teaspoon lemon extract and 5 drops almond. Sift 2 cups flour, 2 teaspoons baking powder, and 1 level teaspoon soda. Sift 3 times. Stir together briskly. Put in buttered tins. When cake leaves edge of tins, turn upside down on a clean cloth immediately.

Lemon Filling

½ cup sugar; add 1 tablespoon flour, yolk of 1 egg, small piece of butter, grated rind and juice of 1 lemon, ½ cup hot water. Cook in double boiler until thick. Save white for frosting.

Frosting

Moisten 1 cup sugar with water and let boil until it threads when dropped from spoon. Beat white of eggs; add syrup and 5 drops of almond extract. Beat briskly for a few seconds.

—Mrs. Frank D. Plumb.

Chocolate Sour Milk Cake

2½ cups flour
2 cups sugar
1 cup butter
1 cup thick sour milk
3 well beaten eggs
2 squares chocolate
1 teaspoon vanilla
1 teaspoon cinnamon

And last 1 teaspoon soda dissolved in a little warm water and added to the other ingredients.

—*Mrs. Paul Lovelace.*

Grandmother's Dough Cake

2 cups dough
1 cup sugar
¾ cup butter
½ cup milk
scant ½ cup flour
2 eggs
½ teaspoon soda
½ teaspoon nutmeg and cinnamon, mixed
raisins, nuts, preserved orange peel as desired

Stand ¾ hour after mixing; add soda 10 minutes before baking.

—*Mrs. Paul C. Harper.*

Yellow Layer Cake

½ cup butter
1 cup sugar
eggs—3 yolks—1 white
½ cup milk
1¾ cups flour
4 level teaspoons baking powder

Cream butter and sugar, add eggs beaten together. Sift flour with baking powder and add alternately with milk. Bake in two layers.

Anna's Cake

¾ cup butter
1½ cups sugar
yolks of 2 eggs beaten with sugar and butter
1 cup milk
1 cup raisins
½ cup nuts
2 large teaspoons baking powder in 1¾ cups flour
1 teaspoon cinnamon
nutmeg

Beaten whites of eggs. Bake in layers and put together with white icing.

Dolly Varden Cake

2 cups sugar
2/3 cup butter
1 cup milk
3 cups flour
1½ teaspoons baking powder
3 eggs

Flavor with lemon. Bake 1/3 of this mixture in layer cake pan. Bake 1/3 colored pink in layer cake pan. To last third add:

1 tablespoon molasses
1 cup chopped raisins
½ cup currants
piece citron chopped fine
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg

Put the three layers together with a little jelly, the fruit layer in center. Cover with white frosting.

—Mrs. Shankland.

Oriental Loaf Cake

3 cups flour
½ lb. butter
1 cup sugar
½ lb. each dates, figs and ginger (diced)
4 eggs
1 teaspoon baking powder

Bake about 1½ hours in moderate oven. Cream sugar and butter, add eggs well beaten, then gradually flour and baking powder. Lastly fruit. *—Mrs. R. K. Wylie.*

Molasses Cake

2 cups baking molasses
1 cup water
½ cup butter and shortening
1 teaspoon baking soda

Flour enough to make batter like cake dough. Bake in shallow cake pans. *—Lulu L. Fritch.*

Mocha Cake

1 cup brown sugar
½ cup milk
1 cup grated chocolate

Put together in saucepan, place in double boiler, until dissolved, when cool stir into cake.

Cake

1 cup brown sugar
2/3 cup milk
yolks of 3 eggs
½ cup butter
2 cups flour
½ teaspoon soda sifted with flour
1 teaspoon vanilla

Cream butter and sugar, add yolks whole and beat until light and creamy. Add milk and flour gradually, beat thoroughly, add chocolate and flavoring. Bake in layers.

Filling

½ pound unsalted butter
¾ pound pulverized sugar

Cream together; add 1 egg yolk slowly, 3 tablespoons very strong coffee. Add very few drops at a time. Put between layers. *—Mrs. George F. Spangenberg.*

Mocha Cream Cake

3 eggs beaten separately. Add gradually ¾ cup sugar to yolks; 3 tablespoons cold water, ¾ cup pastry flour, sifted before measuring, and sifted again with 1½ teaspoons baking powder, 1 teaspoon mocha flavoring, and last the beaten whites. Bake in two layers about 15 minutes in a moderate oven.

Filling

2 cups whipping cream (whipped)	2 teaspoons powdered sugar
1 teaspoon mocha flavoring	½ cup chopped nuts

Put between layers and on top. *—Mrs. Charlton L. Hall.*

Old-Fashioned Marble Cake

Two cups sugar and 1 cup butter creamed together. 4 eggs, the whites beaten stiff and added last. 1 cup of milk, 3 cups of flour sifted with 2 teaspoons baking powder. 1 teaspoon vanilla. Take out small quantity of batter and mix in cinnamon, cloves, allspice and nutmeg to darken. Put layer white batter in loaf cake pan and drop spoonfuls of the dark batter over it. Cover with white batter.

—Mrs. Ida L. Mead.

Chocolate Cake

4 squares of chocolate } (Melt and let cool)
1 cup butter }

2 cups sugar	2 cups unsifted cake flour
4 eggs	3 teaspoons baking powder
1 cup milk	vanilla

This makes a large cake, and will stay fresh for a long time. A butter substitute may be used, but you should then add some salt.

—Mrs. M. B. Norris.

Chocolate Cake

1½ cups flour	1½ teaspoons baking powder
1½ cups sugar	salt

Sift all together three times, then add ½ cup butter (melted), 2 unbeaten eggs; add milk to this to make 1½ cups moisture; lastly add two squares of chocolate.

—Mrs. Victor Rabel.

Chocolate Cake

1 cup white sugar, 2 good tablespoons shortening creamed well, 3 large tablespoons cocoa dissolved in 2 tablespoons hot water. Yolks of 2 eggs, 1 cup sour milk, 1 level teaspoon soda

dissolved in the milk, 2 cups flour, 1 large teaspoon of baking powder, whites of 2 eggs. Flavor and bake from 25 to 35 minutes.

Icing

1 cup pulverized sugar
butter size of walnut (cream well)
pinch of salt
vanilla
2 teaspoons of cocoa
enough cream to make it spread smoothly

—*Mrs. Herbert Swalwell.*

Chocolate Cake

Beat one egg and add:

1 cup sugar
1/3 cup shortening
2/3 cup sour milk
1½ cups flour
1 teaspoon salt
1 teaspoon soda
1 tablespoon chocolate or cocoa
vanilla

Filling

¾ cup sugar
1 tablespoon cornstarch
1 tablespoon chocolate
1 cup milk
1 tablespoon butter
salt
vanilla

—*Mrs. Frederick Boyd.*

Chocolate Cake

1½ cups sugar
½ cup butter
½ cup milk
¼ pound bitter chocolate
3 eggs
1¾ cups flour
1 teaspoon cream of tartar
½ teaspoon soda

Scrape chocolate fine and add gradually the sugar, beating all the time. Add 3 tablespoons boiling water. Stir until smooth, then stir into the sugar and butter. Add to this mixture the eggs well beaten, then the milk, then the flour, in which the cream of tartar and soda have been thoroughly mixed. Bake in a moderate oven.

—*Mrs. M. E. Baxter.*

Chocolate Cake

½ cup butter
½ cup sweet milk
1 cup sugar
2 eggs
1½ cups flour
1 teaspoon baking powder

Filling

2 squares chocolate
½ cup sweet milk
yolk of 1 egg

Boil until thick as jelly. When cold add 1 teaspoon vanilla and spread on cake.

—*Mrs. M. E. Baxter.*

Cocoa Cream Cake

1/3 cup of cocoa
¾ cup brown sugar
1/3 cup water

Cook together, stirring constantly until thick. (Cool.) Then add 1/3 cup of butter, one cup brown sugar, 1 large egg, ½ cup milk, 1½ cups flour, 1 level teaspoon soda dissolved in hot water. Bake in loaf or layers.

—Mrs. Alexander Meister.

Moist Chocolate Cake

Melt 3 ozs. of butter and 3 ozs. chocolate. Sift cake flour and measure 2¼ cups. Add 1¾ cups sugar. Dissolve 1½ teaspoons soda in 1½ cups sweet milk, add to flour and sugar and beat. Drop in yolks of 2 unbeaten eggs; add melted butter and chocolate and beat. Add 1 tablespoonful vanilla and ½ teaspoonful salt. Mixture will be thin. Bake slowly about 45 minutes. Use the 2 egg whites to make boiled icing.

—Mrs. E. R. Taylor.

Chocolate Whipped Cream Cake

Pour ½ cup boiling water, 1 teaspoon soda, over 2 squares of chocolate. Cream 2 cups brown sugar, ½ cup butter, and add to above. Add 3 eggs, one at a time, ½ cup sour milk, 1 teaspoon vanilla, 2 cups flour, sifted 5 times, 1 teaspoon cinnamon, 1 1/3 teaspoon nutmeg, 1/3 teaspoon cloves. Bake in two layers. Put whipped cream between layers and chocolate icing on top.

—Mrs. Walter R. Taylor.

Chocolate Marshmallow Cake

½ cup butter
1½ cups sugar
½ cup milk
2¼ cups flour
¼ teaspoon soda
¾ teaspoon cream of tartar
whites of 5 eggs
2 sqs. unsweetened chocolate, grated

Cream butter; add sugar gradually; milk; add flour mixed and sifted with soda and cream of tartar. Add beaten whites of eggs; then add grated chocolate, and beat thoroughly. Bake in angel cake pan for 45 minutes in moderate oven. As soon as cake is removed from pan, while still hot, cover bottom with marshmallows pulled apart with finger tips, but not separated into halves. They will quickly adhere to hot cake. Pour over chocolate fudge frosting.

—Norma Jean Leslie.

Chocolate Marshmallow Cake

2/3 cup butter
2 cups sugar
4 squares melted chocolate
2 cups pastry flour
4 teaspoons baking powder
¼ teaspoon salt
½ cup milk
1 teaspoon vanilla
7 egg whites

Cream butter and sugar. Add melted chocolate, cooled. Sift together flour, baking powder and salt. Add alternately to first mixture with milk and vanilla. Then fold in the stiffly beaten whites, and bake in buttered square layer cake tins. Spread between layers and over top with marshmallow frosting.

—Mrs. Walter Lyle McCallum.

Nut Chocolate Cake

½ cup shortening
4 eggs
2½ cups flour
½ teaspoon vanilla
2 squares chocolate, or ½ cup ground chocolate
2 cups sugar
1 cup milk
4 teaspoons baking powder
¾ cup English walnut meats
pinch of salt

Cream shortening, add one cup sugar. Beat egg yolks thick and light and beat in second cup of sugar. Combine two mixtures. Add melted chocolate. (If ground chocolate is used, sift with dry ingredients.) Mix and sift flour, baking powder and salt. Add alternately flour and milk, then the nuts and flavoring. Lastly, cut and fold in the stiffly-beaten whites of eggs. Bake for 30 or 40 minutes in a moderate oven (375°). Ice with mocha butter frosting.

—Mrs. H. W. Blackstock.

Seven-Layer Chocolate Cake

6 eggs
¾ cup sifted flour (sift 7 times)
1 scant cup powdered sugar

Beat the yolks and sugar very light. Add flour but do not beat. Add whites beaten stiff. Spread on tins ¼ inch high. Have tins well buttered and just before putting in batter sprinkle with flour. When baked remove from tins at once. Bake 8 to 10 minutes in a very moderate oven. Watch carefully.

Filling

3 eggs
½ pound butter
1½ cups powdered sugar
3 bars sweet chocolate
1 teaspoon vanilla

Beat the eggs, then add sugar and beat well. Melt the chocolate and add to the eggs and sugar. Boil in double boiler stirring constantly. When thick set off fire to cool. Then add ½ pound butter. Stir well and spread between layers and on top. *—Mrs. Walter Lyle McCallum.*

Famous Lady Baltimore Cake

2 cups sugar
3½ cups well-sifted flour
1 cup butter
1 cup creamy milk
whites of 6 eggs
2 teaspoons baking powder
1 teaspoon rose extract

Cream butter and sugar. Add the flour, milk and rest of ingredients. Lastly, the stiffly beaten whites of eggs. Beat vigorously.

Filling

3 cups granulated sugar
1 cup boiling water
1 cup nut meats
1 cup chopped and seeded raisins
6 figs chopped fine

Boil sugar and water together until it spins a thread when dropped from a spoon. Add to this, stiffly beaten whites 4 eggs and beat hard. When ready to spread, add fruit. Put between layers, over top and sides of cake.

—Mrs. Alexander Meister.

Ice Cream Cake

2 cups sugar
½ cup butter
3 eggs beaten separately
2 cups flour
2 teaspoons baking powder
small cup grated chocolate
½ cup cold water
½ cup boiling water
flavoring

Cream butter and sugar, add yolks, cold water, flour and baking powder. Pour boiling water over chocolate and add to above mixture. Lastly put in whites beaten stiff, flavor and bake in loaf. Cover with:

White Icing

1½ cups sugar
½ cup milk

Boil hard without stirring until it ropes from spoon. Beat until it becomes thick and when cool spread on cake.

Dark Icing

1 cup sugar
1 cup grated chocolate
½ cup milk

Boil until it becomes thick, then take off stove and add 1 teaspoon of vanilla and a piece of butter size of walnut. When cold spread over white icing. *—Mrs. W. L. McCallum.*

An Eggless Cake

1 cup water	2 cups seedless raisins
1 cup brown sugar	1 teaspoon cinnamon
1/3 cup lard	¼ teaspoon nutmeg

Boil all for 3 minutes, let cool; then add pinch of salt, 1 teaspoon baking powder, 2 cups flour, 1 teaspoon soda dissolved in 2 tablespoons hot water. Bake in slow oven one hour or more.

—*Mrs. Charles C. Finn.*

Burnt Sugar Cake

Burn 1 cup sugar, add 1 cup boiling water. Boil till thick. Cool. ½ cup butter, 1½ cup sugar, yolks of 2 eggs, 1 cup water, 2 cups flour, 3 tablespoons burnt sugar, 1 teaspoon vanilla. Beat 5 minutes. Add ½ cup flour, 1½ teaspoons baking powder, whites of 2 eggs. For icing add 3 tablespoons burnt sugar to boiled icing.

—*Mrs. F. Q. Youle.*

Two-Egg Cake

Take 2 tablespoons shortening or butter and 1½ cups, scant, of sugar and cream well. Then drop in 1 egg at a time and beat well after putting in each egg. Then take 1 cup milk, 2¼ cups flour, before sifting, 4 level teaspoons baking powder, 1 teaspoon vanilla and a little salt. Mix and bake in 2 layers.

—*Mrs. Frank J. Calkins.*

Layer Cake or Loaf Cake

½ cup butter	3 whole eggs or 6 whites
1 full cup of sugar	2 teaspoons baking powder, sifted with flour
½ cup of milk	
2¼ cups flour, after sifting	

—*Mrs. Reiniger.*

Quick Cake

1 cup sugar	¾ cup milk
½ cup butter	2 teaspoons baking powder
1½ cups flour	2 eggs

Mix sugar, butter, flour and baking powder with hands until it is the consistency of salt. Then add milk and eggs, well beaten. Bake.

—*Mrs. Frank Seibert.*

Plain Cake

½ cup butter and shortening
1¼ cups sugar
1 cup milk
3 eggs

Beat hard and add a good pint sifted flour with 2 teaspoons baking powder. Salt and flavoring. Can be used as a layer cake, or with nuts and dates added, makes nice little gem cakes.

—*Mrs. C. E. Higgins.*

Olympic Cake

Sift together three times, 1 cup sugar, 1½ scant cups cake flour; into last sifting add 1 rounded teaspoon baking powder. Put whites of 2 medium sized eggs in your measuring cup, fill half full melted butter, then fill to top with sweet milk. Add a pinch of salt and flavoring; put all together and beat hard five minutes. Bake in well-greased tube pan in moderate oven.

—*Mrs. N. A. Carle.*

Ginger Bread

1 cup butter
1 cup molasses
1 cup sour milk
1 cup sugar
2½ cups flour
4 eggs
1 teaspoon cinnamon
1 teaspoon ginger
2 level teaspoons soda

Bake in a deep pan in a moderate oven.

—*Mrs. E. S. Goodwin.*

Ginger Bread

1 cup New Orleans molasses
¼ cup sugar
2 eggs
1½ cups flour
1 rounded teaspoon soda
½ teaspoon salt
1 teaspoon each cloves and ginger
2 teaspoons cinnamon
1 lump butter size of an egg
½ cup sour milk or cream

Bring to boil molasses, add butter, spices, salt and soda. Remove immediately from fire and mix well, then pour over batter made of other ingredients. Bake in biscuit pan in hot oven 15 to 20 minutes.

—*Mrs. P. D. Mackie.*

Ginger Bread

½ cup sugar
1 cup molasses
½ cup butter and lard, mixed
1 cup boiling water
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon cloves
2 teaspoons soda dissolved in hot water
1 heaping tablespoon ground sweet chocolate
2 well beaten eggs
2½ cups flour

Add eggs last.

—*Mrs. H. Schmidt.*

Brown Stone Front Cake

½ cup sweet milk or water
1 cup brown sugar
2 cups flour
½ cup butter
2 eggs
1 teaspoon soda

Boil together 1 cup grated chocolate, ½ cup sugar, yolk of 1 egg and ½ cup water, stirring constantly, and pour into the above cake dough while hot. Bake in layers and use filling.

—Mrs. G. E. M. Pratt.

Icings

Icing For Cake

2 cups sugar
1 cup water
2 whites of eggs

Boil sugar and water till it spins a thread. Add syrup to beaten whites and beat till thick. Counting from time it boils all over with full flame, it takes about seven minutes.

For chocolate icing melt two squares of chocolate and add to above.

For marshmallow icing melt one half pound of marshmallows and beat into above. *—Mrs. E. S. Goodwin.*

Brown Sugar Icing

1 unbeaten white of egg
1 cup brown sugar
3 tablespoons of cold water
¼ teaspoon cream tartar

Place all ingredients in top of double boiler. Place over boiling water and beat with egg beater eight minutes. Remove from stove and beat until cool enough to spread.

—Mrs. George E. Morford.

Caramel Icing for White Cake

1½ cups brown sugar
½ tablespoon butter
¾ cup thin cream

Boil sugar and cream together in granite sauce pan, very slowly, until ball forms in water, about 30 to 40 minutes. When done, add butter and vanilla, and beat until right consistency to spread. If too hard, beat in a little cream.

—Mrs. A. N. Lindsay.

Caramel Filling

2 cups brown sugar
½ cup cream or rich milk
2 teaspoons butter
1 teaspoon vanilla

Boil ingredients together stirring constantly, until the mass forms a soft ball in cold water. Take from the stove and beat until thick enough to spread. Add flavoring just before spreading.

—Mrs. M. P. Moody.

Caramel Frosting

1¼ cups brown sugar
¼ cup white sugar
1/3 cup water
whites of 2 eggs
1 teaspoon vanilla

Cook sugar and water till it threads. Pour over whites and beat till nearly cool; set pan over boiling water until mixture becomes granular around edge of pan. Remove from fire and beat again. Add vanilla and put on cake.

—Mrs. E. S. Goodwin.

Chocolate Icing

1 cup sugar
1 square chocolate
¾ cup milk
1 teaspoon butter
1 tablespoon corn syrup

Boil until it forms soft ball when dropped in cold water. When cool, stir until creamy.

—Mrs. Lee Root.

White Icing

1 teaspoon butter
2 tablespoons hot milk

Add 1½ cups icing sugar and flavoring. Beat well and spread on cake.

—Mrs. J. C. McMillan.

Elizabeth's Feather Filling

Put 6 teaspoons flour into a small sauce pan and mix with cold water into a smooth paste; then add a cup of boiling water and stir constantly to avoid burning. Remove from fire and when cool add ½ cup creamed butter, ½ teaspoon vanilla and ½ pound raisins. Beat well. Use this filling for layer cakes.

—Anonymous.

Pineapple Filling

1 can grated pineapple
¾ cup sugar
2 egg whites
1 teaspoon lemon juice

Drain pineapple thoroughly. Pour 1 cup juice and sugar into saucepan, stir over fire until sugar is dissolved. Cook until syrup forms a soft ball in cold water. Pour over whites and beat until thick, then add drained fruit and lemon juice. This is a nice filling for most any layer cake.

—Mrs. Croxton Rion.

Chocolate Whipped Cream Filling

½ pint whipping cream
scant cup powdered sugar
3 tablespoons cocoa (unsweetened)
½ teaspoon vanilla

Mix sugar and cocoa well, add cream and vanilla. Cover and let stand in ice box a good hour. Then beat and spread on plain or sponge cake.

—Mrs. J. E. Argue.

Sour Cream Filling for Cake

1 cup sugar
1 cup sour cream
1 cup chopped nuts

Boil ten minutes and flavor.

—Mrs. Walter Lyle McCallum.

Chocolate Filling

¼ cake chocolate, grated
1 egg yolk
½ cup milk
1 cup granulated sugar
1 teaspoon vanilla

Boil a few minutes; then beat for a few minutes; then spread.

—Mrs. Alexander Meister.

Mocha Filling for Dark Cakes

½ pound unsalted butter, warm slightly. Put in dish; sift in gradually ¾ pound confectioners' sugar. Have ready ½ cup of very strong coffee. Add it to a small cup of sugar and let it cook for 3 or 4 minutes. Cool slightly, then work slowly into the butter mixture. Beat well, and as it cools and thickens, add a heaping teaspoon of cornstarch, and teaspoon of vanilla. Spread the filling between layers and on sides.

—Mrs. Alexander Meister.

Lemon Jelly Filling

1 cup sugar
1 egg
1 lemon (juice and grated rind)
1 teaspoon water
1 teaspoon flour

Put in double boiler and cook till it thickens. Cool and spread between layers.

Lemon Filling

Juice of 2 lemons
3 tablespoons of sugar
pinch of salt
2 eggs
1 cup whipped cream

Put juice, sugar and salt into double boiler. When hot, not boiled, add yolks which have been slightly beaten. When this thickens add beaten whites, let cook and add cream.

—Mrs. Walter Lyle McCallum.

Orange Filling

½ pint cream, warm in double boiler. When it comes to a boil add ½ cup sugar, yolks of 4 eggs, juice and rind of 1 orange. Cook until thick. Evaporated milk may be used if desired.

Chocolate Frosting

3 ounces chocolate (unsweetened and grated)
½ cup cream
2 tablespoons butter
1 cup sugar

Boil till firm in water; 1 cup walnuts may be added.

—Mrs. J. C. McMillan.

Chocolate Coffee Frosting

1 cup powdered sugar
2 tablespoons cold coffee
2 tablespoons cocoa
1 teaspoon vanilla

Work to a paste and spread on cake.

—Mrs. Cora Lewis.

Chocolate Fudge Frosting

1½ tablespoons butter
1/3 cup unsweetened powdered cocoa
1¼ cups confectioners' sugar
pinch salt
¼ cup milk
½ teaspoon vanilla

Melt butter, add cocoa, sugar, salt and milk. Boil until a soft ball may be formed when tried in cold water. Remove from fire, cool slightly and beat until creamy. Add vanilla and pour over cake. Chopped nuts may be added.

—Mrs. Elam M. Hack.

Ideal Frosting

1 cup sugar
3 tablespoons cold water
white of 1 egg, unbeaten

Put the three ingredients in double cooker, beat from six to eight minutes, with an egg beater, flavor to taste.

—Mrs. A. T. Timmerman.

Frosting

2 cups of sugar
½ cup corn syrup
¾ cup water

Boil until it threads well, any flavor desired, whites of 3 eggs well beaten, add syrup to whites of eggs stirring constantly, and beat until it grains. If stiff add a little water until right consistency to spread.

—Mrs. W. H. Beatty.

Mocha Butter Frosting

2 tablespoons butter	
3 tablespoons hot milk or cream	
¼ teaspoon maple flavoring	1½ cups powdered sugar
2 tablespoons ground chocolate	
1 tablespoon coffee	1 teaspoon vanilla

Cream butter, add gradually the flavorings, milk, ground chocolate and sugar. Beat hard until smooth and creamy. When cake has cooled, spread on the frosting.

—*Mrs. H. W. Blackstock.*

Confectioners' Icing

1 egg white	½ teaspoon vanilla
½ cup confectioners' sugar	

Beat egg white stiff and add sugar gradually. Add flavoring and continue to beat until smooth and white.

—*Mrs. E. S. Goodwin.*

Uncooked Chocolate Icing

2 cups powdered sugar	3 tablespoons cream
1 beaten egg	½ cup grated chocolate

—*Gene Holcomb.*

Orange Icing for Sponge Cake

Work 1 heaping tablespoon butter into 2 cups powdered sugar and grated rind of 1 orange. Add as much orange juice as is necessary for right consistency to spread.

—*Mrs. S. H. Kelleran.*

Ice Cream

"I always thought cold victuals nice.
My choice would be plain lemon ice."

The freezing of ice cream is most important as texture and quality depend upon it. The finer the ice the less time it takes to freeze the ice cream.

Use one part salt to three of ice.

Freezing usually increases the bulk. The can should never be more than ¾ full. When frozen solid remove the dasher and pack with a spoon; be sure no salt gets into the cream. Cover with wax paper and cork well. Draw off water, repack with ice and salt, and stand away one or two hours to ripen.

Where frozen desserts are packed, not turned, use equal parts of ice and salt, fill molds, cover with waxed paper and press lid firmly down. Molds may be removed by holding under cold water faucet a moment, then loosened by running knife around mold.

Vanilla Ice Cream

2 quarts milk
1 quart cream

Make custard of the milk and one cup of sugar, 2 tablespoons flour and 4 eggs well beaten. When cold add cream and one more cup sugar and vanilla to taste (2 tablespoons or more). Makes 1 gallon.

—Mrs. W. G. Clark.

Vanilla Ice Cream

2 cups scalded milk
1 tablespoon flour
1 cup sugar
1 egg
1/3 teaspoon salt

Mix flour, sugar and salt. Add egg well beaten and milk, gradually. Cook until a smooth custard. Add 1 quart whipped cream and freeze.

—Mrs. M. P. Moody.

Vanilla Ice Cream

1½ cups milk
1 teaspoon gelatine
1/3 cup sugar
3 tablespoons corn syrup
1 teaspoon flour
1 egg
½ cup whipping cream
2 teaspoons vanilla

Put milk in double boiler and when scalded add gelatine and stir until dissolved. Mix sugar, corn syrup, flour and few grains of salt. Add to milk and stir until thickened. Cover and cook ten minutes. Beat egg yolk, add to milk and cook another minute. Strain in refrigerator pan, and when chilled beat until very light. Whip cream stiff and add to cooked mixture with egg white beaten stiff and 2 teaspoons of vanilla. When partially frozen, remove to large mixing bowl and beat with rotary beater vigorously. Return to pan and freeze 2½ hours.

—Miss Myra Carr.

Vanilla Nut Ice Cream

3 cups milk
4 eggs
⅛ teaspoon salt
1¼ cups sugar
1 level tablespoon flour
1 teaspoon vanilla extract
½ pint whipping cream
1 cup chopped nuts

Scald milk in top of double boiler. Mix sugar, salt and flour thoroughly. Beat eggs and add to dry ingredients. After beating thoroughly, add gradually to scalded milk. Cook until mixture thickens. Chill. Fold in whipped cream, chopped nuts and extract. Pour into refrigerator pan and stir three times at half-hour intervals.

—Eva B. Lee.

Ice Cream

(Peppermint flavor)

1 pound peppermint candy run through meat grinder
1 quart milk
4 eggs
2 teaspoons cornstarch
¼ cup sugar
3 pints cream

Boil milk, eggs, sugar and cornstarch with candy. Add cream and freeze.

—Mrs. O. A. Kjos.

Lemon Ice Cream

2 cups sugar
3 cups milk
1½ cups cream
3 lemons
grated rind of 1 lemon

1 cup of the sugar to be mixed with cream and milk, the other sugar to be put into lemon juice and cream, in a separate bowl. Stir both bowls thoroughly. Put sugar and cream in freezer and chill thoroughly, then add lemon and sugar and freeze. Makes 2 quarts.

—Mrs. W. G. Clark.

Lemon Ice Cream

4 whole eggs, beaten light	4 tea cups sugar
juice and grated rind of 3 lemons	

Stir all together. Add 3 pints milk and freeze.

—*Mrs. A. R. Truax.*

Tutti-Frutti Ice Cream

Cut up 1 dozen candied cherries, 1 slice candied pineapple, 1 dozen dates, 10 marshmallows, 1 cup nutmeats (walnuts or pecans). Whip ½ pint whipping cream together with ½ pint commercial cream and ¼ cup sugar, stirred into cream. 1 teaspoon vanilla. Mix the fruit into the whipped cream. Do not stir after it is in freezing pan. —*Mrs. Homer D. Dudley.*

Maple Ice Cream

4 eggs	1 pint cream
1 cup maple sugar	

Heat maple syrup and pour over beaten eggs. If syrup is too hot, eggs will curdle. Put in double boiler and cook till thick. Put through colander and cool. Add cream, and freeze. ½ cup walnut meats may be added. —*Mrs. E. S. Goodwin.*

Caramel Ice Cream

1 pint milk	3 beaten eggs
2 cups sugar	½ teaspoon salt
1 level tablespoon flour	

Mix 1 cup sugar, flour, eggs and salt to hot milk and cook. Put the other cup of sugar in frying pan and heat until it becomes liquid. Add ½ cup water and let become liquid again. Strain into custard and add 1 quart cream and vanilla to taste and freeze. —*Mrs. W. G. Clark.*

Caramel Ice Cream

3 cups milk	3 eggs
1¼ cups sugar	1 teaspoon vanilla extract
1 level tablespoon flour	⅛ teaspoon salt
½ pint whipping cream	1 cup chopped walnuts

Scald milk in top of double boiler. Caramelize one-half the sugar, add to hot milk and stir until caramelized sugar is melted. Mix dry ingredients and add to beaten eggs. Stir in slowly the caramelized sugar and milk. Cook in double boiler until the mixture thickens. Chill. Add vanilla and fold in the whipped cream. Pour into refrigerator pan and stir three times at half-hour intervals. Add chopped nuts when mixture is partially frozen.

—*Eva B. Lee.*

Strawberry Ice Cream

1 quart strawberries
½ cup water
1 cup sugar
½ pint cream

Press berries through a fine sieve using the water to aid in the process. Add the sugar and cream. The mixture before freezing should be sweeter than desired as considerable of the sweetness is lost in the freezing. 1½ pint raspberries or 1 pint peach pulp may be substituted for the strawberries, in which event you add the juice of 1 lemon and more sugar.

—Mrs. W. G. Clark.

Burnt Almond Ice Cream

1 quart cream
6 eggs
1 pound sugar
4 oz. shelled almonds
1 tablespoon vanilla

Blanch almonds by pouring boiling water over them and removing skins, and brown in oven. Pound to a paste, adding a little sugar and cream to form a paste. Mix eggs, sugar and cream to almond paste and freeze. Will serve six.

—Mrs. E. S. Goodwin.

Cherry Ice Cream

3 cups milk
1¼ cups sugar
3 eggs
⅛ teaspoon salt
1 tablespoon vanilla extract
½ pint whipping cream
1 cup candied cherries

Scald milk to almost boiling and stir slowly into the well-beaten eggs, salt and sugar. Cook in double boiler, stirring constantly, until mixture thickens. Do not let mixture boil. Remove from fire and cool. Flavor with extract and fold in cream which has been whipped stiff. Add cherries, cut into halves. Pour into refrigerator pan and stir three times at half-hour intervals after it has begun to freeze. *—Eva B. Lee.*

Prune Ice Cream

Soak ½ pound prunes over night. Cook with ½ cup sugar until tender. Chop prunes until fine. Whip ½ pint whipping cream and ½ pint commercial cream together until stiff, and add prunes. Do not stir after it is in freezing pan.

All fresh fruits—peaches, apricots, berries and bananas, may be used for making ice cream by mashing the fruit, blending with it the sugar (½ cup) and mixing with the pint of whipped cream (half and half). Also melons make good ice cream.

—Mrs. Homer D. Dudley.

Coffee Ice Cream

6 eggs
1½ cups sugar
1 quart rich milk
¾ cup strong coffee

Beat yolks of eggs until light colored and thick. Add sugar and beat again. Add milk and cook as custard in a double boiler until the mixture coats spoon. Add coffee and let cool and freeze. Serve with nuts and butterscotch sauce.

—Mrs. Earl A. Thompson.

Coffee Ice Cream

One cup water and 6 tablespoons coffee; boil hard; strain. Add ¾ cup sugar and boil until it spins a thread; chill. Whip ½ pint whipping cream and ½ pint commercial cream together until very stiff. Pour coffee mixture over whipped cream; mix thoroughly. Do not stir it while in freezing pan.

—Mrs. Homer D. Dudley.

Bisque Tortoni

¾ cup sugar
¼ cup water
2 eggs
1 pint cream
1 dozen macaroons
1 cup broken nuts
vanilla or sherry

Boil sugar and water till it threads. Beat into eggs that have been beaten stiff. Add whipped cream, macaroons, broken fine, nuts and flavoring; freeze or pack in refrigerator trays.

—Mrs. Walter Lyle McCallum.

Cafe Parfait

Mix ½ cup clear strong coffee with 1 cup sugar. When sugar is thoroughly dissolved, add to 1 pint whipped cream. Pack and freeze.

—Mrs. Edwin Selvin.

Angel Parfait with Macaroons

½ cup sugar
⅓ cup water
1 egg white
½ cup dry macaroon crumbs
1 pint whipping cream
3 tablespoons sherry

Boil sugar and water until it spins a thread and pour slowly on beaten white of egg. Cool and add whipped cream, sherry and macaroons. Pack with ice and salt and let stand for at least four hours.

—Mrs. Leland J. Clark.

Chocolate Parfait

Beat yolks of 5 eggs until very light. Add 2 tablespoons sugar. Cook in double boiler until thick. Add 3 tablespoons melted chocolate. Flavor with vanilla. Cool, beat and add 1 pint whipped cream. Pack in mold and freeze.

—Mrs. Frank A. Plumer.

Chocolate Parfait

Cook 1 cup sugar, 1 cup water, to soft ball stage. Pour slowly over stiffly-beaten whites of 3 eggs, beating until cool. Fold in 2 squares of unsweetened chocolate, melted and cooled, 2 cups whipping cream beaten stiff and 1 tablespoon vanilla. Pack in large tray of refrigerator and let stand for 4 hours. Serves 7.

—***Mrs. Quinn Smith.***

Butterscotch Parfait

1/3 cup brown sugar
1 tablespoon butter
¼ cup water
½ cup chopped walnuts
2 eggs
½ pint cream
1½ teaspoons vanilla

Add butter to sugar, stir until melted and boil for 1 minute. Add water and cook until butterscotch is melted. Beat yolks in top of double boiler until light and add the syrup gradually. Beat and cook over hot water until light and fluffy, then pour mixture over egg whites beaten stiff. Set in refrigerator to chill. Beat cream stiff, add few grains of salt and vanilla. Beat butterscotch mixture into whipped cream; add nuts. Put parfait in refrigerator pans and set in chilling unit to freeze. —***Mrs. Quinn Smith.***

Maple Parfait

1¼ cups maple syrup
4 eggs
3 cups heavy cream
2 cups chopped nuts

Cook maple syrup until it spins a fine thread. Beat egg whites and yolks separately, combine and add hot syrup gradually, beating constantly. Pour into refrigerator pan and when mixture begins to freeze, fold in whipped cream and add nuts. Recipe will serve 12.

—***Eva B. Lee.***

Parfait Supreme

1 chocolate angel food
fruit parfait
chestnuts

Scoop out inside of angel food, leaving inch walls. Cover sides and top with meringue and brown in oven. Boil 1/3 cup sugar with 4 tablespoons of water until it spins a thread. Add slowly to 2 whites of eggs beaten stiff, and continue to beat until light and fluffy. While chilling in the ice box, whip ½ pint of cream thick and flavor with vanilla. Beat egg mixture into cream, add 1 or 2 drops of pink coloring, 1/3 cup chopped candied pineapple, candied cherries and macaroons mixed together and ½ teaspoon of any flavoring desired. Pack or churn. Fill scooped-out cake with frozen mixture. Then sprinkle over with chestnuts that have been peeled, boiled until tender in water flavored with vanilla, and put through sieve. —*Mrs. Theresa Capell.*

Maple Mousse

1 cup maple syrup	1 pint of whipped cream
4 eggs	

Heat syrup and pour over well beaten eggs. Put in double boiler and cook until thick. When cold add whipped cream Put in mold and freeze in equal parts of ice and salt from 3 to 4 hours, according to the size of the mold, 3 hours being sufficient if small baking powder cans are used.

—*Phoebe Peabody.*

Maple Mousse

1 cup maple syrup	1½ dozen marshmallows
1 pint cream	6 eggs

Heat the syrup and pour while hot over the beaten yolks, cook mixture over hot water until like custard. Strain into bowl and beat until cold. Then fold in whipped cream, eggs beaten stiff and marshmallows cut in quarters. Pack in equal parts salt and ice and freeze 4 hours. —*Mrs. O. A. Kjos.*

Vanilla Mousse

1½ pints whipped cream, 2 eggs beaten separately, beat all together. Then add 1 teaspoon vanilla, ½ cup powdered sugar and beat again. Pack three or four hours.

—*Mrs. Hansen.*

Orange Nougat Mousse

To the juice of 4 large oranges or 6 small ones, add juice of 2 lemons and one cup granulated sugar. Let stand for about 30 minutes, or until sugar is thoroughly dissolved. Then put in a 2 quart half melon mould. Beat one pint cream and add one cup powdered sugar, ⅔ cup chopped nuts, ½ cup chopped Maraschino cherries, and vanilla to flavor. Mix well and float on orange juice. Cover and pack in ice and salt for at least 6 hours. Freeze as you would any packed ice cream. Cherries may be omitted if desired. When ready for use turn out on platter and serve at table. Serves 8 to 12 people.

—*Mrs. A. E. Goodwin.*

Peppermint Mousse

Break 1 pound of old fashioned stick peppermint candy, in pieces and put in deep bowl. Pour over 1 pint plain cream. Set in cool place but not in ice box, until dissolved. Whip 1 quart of cream, fold in peppermint mixture, pack in baking powder cans and freeze 3 hours. When ready to serve, let cans set a few minutes in warm kitchen. Slip mousse from cans and slice.

—*Mrs. Frank A. Plumer.*

Peppermint Mousse

One-half pound peppermint candy (2 large sticks) soaked overnight, cut real fine in 2 cups of milk. Whip 1 pint of whipping cream, add milk and candy to the cream. Put into freezer; stir once while freezing. —*Ellen J. Guichard.*

Washington Dessert

Freeze peppermint mousse in small baking powder can. Bake cocoa roll. When cool, unpack mousse, place on cake and roll. Slice and serve with chocolate sauce. —*Mrs. Theresa Capell.*

Strawberry Mousse Olympic

Whip 1 pint of double cream quite stiff, add ½ pint of strawberry pulp sweetened with 12 ounces of sugar. Fill into souffle or paper cases and place in a freezing box and allow to freeze from 4 to 5 hours. —*Olympic Hotel.*

Frozen Pistachio Pudding

1 pint cream
¼ pound macaroons (stale)
½ cup almonds
½ cup candied cherries
½ cup candied pineapple

Beat cream stiff. Chop nuts and fruit. Roll fine the macaroons. Mix all with cream. Color with pistachio. Pack in mold and freeze. —*Mrs. Frank A. Plumer.*

Frozen Pudding

Whip 1 quart cream, roll 12 stale lady fingers and 12 stale macaroons. Add to cream and sweeten to taste. Add 1 wineglass of sherry. Pack in mold and freeze.

—*Mrs. A. G. Robbins.*

Chocolate Dainties

Roll spoonfuls of vanilla ice cream in ground chocolate, and serve on crushed sugar wafers. The ice cream may be cut in small squares or molded with a French vegetable mold.

Alaska Bake

Put slices of sponge cake on a plank, then a brick of ice cream covered with meringue. Put in a hot oven and brown quickly.

Foundation for Any Fruit Ice

Boil until thin syrup, 2 cups sugar and 2 of water. Add to juice of 2 lemons strained juice of other fruits (amounts given below) and 2 cups cold water. Pack and freeze. If necessary to keep several hours dissolve one envelope gelatine and add to mixture while hot. Serves 12.

Cranberry Ice—5 teacups cranberries, 1½ cups water. Boil 10 minutes or more and strain.

Grape Ice—5½ teacups Concord grapes mashed and boiled for 5 minutes. Add 1 cup of water while boiling and strain before adding to syrup.

Orange Ice—Juice of 6 oranges strained, with a little grated rind added.

Peach Ice—Juice and mashed pulp of 6 peaches.

Strawberry Ice—6 teacups strawberries mashed to pulp.

—Mrs. W. G. Clark.

Lemon Ice

4 lemons
2 cups sugar
4 cups water

Boil, sugar and water. When cold, add lemon juice. Have the rinds soaking in ½ cup boiling water. Strain this and add. Put in freezer, and when half frozen, add beaten whites of 2 eggs mixed with 1 tablespoon sugar. When frozen, remove dash. Pack and set aside to ripen.

—Mrs. Frank A. Plumer.

Three of a Kind

3 lemons
3 bananas
3 pints water
3 oranges
3 cups sugar

Boil water and sugar. Strain orange and lemon juices. Soak rinds in 1 cup boiling water. When cool, add bananas mashed. Pack and freeze.

—E. M. P.

Pineapple Ice

3 cups cold water
4 cups sugar
1 can grated pineapple
juice of 3 lemons

Add last the whites of 3 eggs, beaten stiff, and freeze.

—Mrs. C. H. Winders.

Cranberry Ice

1 quart water	1 quart cranberries
1 quart loganberry juice	2 cups sugar, if not enough, add more.

Cook cranberries until soft, put through sieve, add juice and sugar, freeze as ice cream. Let stand in order to ripen.

—Mrs. H. M. Barker.

Cranberry Frappe

1 quart cranberries, boil with 2 cups water. When thoroughly soft, rub through strainer. Add juice of 2 lemons, 2½ cups sugar, 1 cup water and freeze. When half frozen add beaten white of 1 egg. Remove dash and pack.

—E. M. P.

Fruit Sherbet

Boil twenty minutes 3 cups of sugar and five of water. When cold, add fruit or berries, whichever preferred. 3 boxes of strawberries or 3 pounds of peaches. Crush fruit well and freeze.

—Mrs. Hansen.

Green Gage Sherbet

1 quart green gage plums	1 white of egg
1 pound sugar	1 pint cream
1 pint water	1 lemon

Put plums through colander, boil sugar and water five minutes and add to beaten egg. When cold add fruit, cream, lemon juice and freeze.

—Mrs. Currie.

Orange and Lemon Sherbet

Stir the strained juice of 2 oranges and 2 lemons and 2 cups sugar together until sugar is dissolved (10 minutes). Whip ½ pint whipping cream and ½ pint commercial cream together until very stiff. Then stir the first mixture into the cream and mix thoroughly so that there is no juice in the bottom. Do not stir it while in freezing pan. *—Mrs. Homer D. Dudley.*

Pineapple Sherbet

Empty the contents of a No. 1 can of crushed pineapple, add 2 cups of cold water, 2 tablespoons of lemon juice, 2 tablespoons of orange juice, ½ cup maraschino cherries and juice, and 1 cup of sugar. Mix and freeze in your ice cube tray. When half frozen, stir in 1 stiffly-beaten egg white. Garnish each serving with a maraschino cherry. Serves 16. *—Mrs. M. Lyle Spencer.*

Pineapple Sherbet

2 quarts cream
1 can shredded pineapple
juice and rind of 2 oranges
juice and rind of 2 lemons
½ cup sugar
freeze

—Edith Hanson.

Pineapple Sherbet

1 can shredded pineapple
4 lemons
2 quarts water
2 cups sugar

Boil sugar and water, soak lemon rinds in 1 cup boiling water. When cold, add juice of pineapple and lemons. Put in freezer, and when half frozen, add beaten whites of 5 eggs mixed with 3 tablespoons sugar.

—Mrs. Frank A. Plumer.

Frozen Custard

2 cups milk
1 cup sugar
1 tablespoon corn starch
4 egg yolks
few grains salt
1 tablespoon vanilla
grated rind of ½ lemon
1 pint heavy cream
½ teaspoon gelatine

Let the gelatine stand in 2 tablespoons of cold water for 5 minutes. Scald the milk and thicken with the corn starch dissolved in a tablespoon of milk. Beat the egg yolks with the sugar and salt; add to the first mixture and stir over very hot water until it coats the spoon; add the gelatine; chill; flavor. Fold in the cream, whipped stiff. Turn into a tray and freeze. Stir every 20 minutes for the first hour until frozen enough to hold its shape well. Time required, 4 to 5 hours. *—Mrs. Francis G. Frink.*

Frozen Banana Whip

3 large bananas
2 tablespoons lemon juice
few gratings nutmeg
½ pint whipping cream
½ cup sugar
pinch of salt
½ teaspoon vanilla
2 tablespoons powdered sugar

Cook mashed banana pulp in a double boiler, with sugar, lemon juice and salt until scalded. Cool. Add vanilla and nutmeg. Whip cream until stiff and sweeten with powdered sugar. Pour into refrigerator pan and stir three times at half-hour intervals. After stirring mixture, place grids in tray to make cubes. Recipe makes fifteen small cubes.

—Eva B. Lee.

Chocolate Marlow

17 marshmallows
1 cup milk
1½ tablespoons vanilla
¼ cup cocoa or 1 square chocolate
½ pint whipping cream
few grains of salt

Put cocoa in pan, add milk, gradually, to form a smooth paste. Add marshmallows and steam over hot water until melted, stirring from time to time. Add vanilla, salt, and cool. When quite cold, and slightly stiff, add beaten cream, pour in refrigerator trays and freeze. If chocolate is used, put marshmallows in pan first, pour over milk, then add chocolate shaved fine. Steam until both chocolate and marshmallows are melted and proceed as above. —*Mrs. Quinn Smith.*

Coffee Marlow

20 marshmallows
1 cup strong coffee
½ pint whipping cream
pinch of salt

Melt the marshmallows in the coffee over hot water, stirring from time to time to produce smooth mixture. Add salt and cool. When quite cold, and slightly stiffened, carefully combine with the cream which has been whipped stiff. Pour into refrigerator tray and freeze without stirring. —*Mrs. John P. Hausman.*

Peach or Strawberry Marlow

20 marshmallows
¼ cup water
1 cup crushed fruit
1 tablespoon orange juice
½ pint whipping cream
1 tablespoon sugar

Crush fruit, mix with sugar and orange juice. Let stand 30 minutes. Steam marshmallows and water together until liquid. Remove from heat, add fruit and set aside to cool. When cold, and slightly stiff, carefully combine with whipped cream. Pour into refrigerator trays and freeze without stirring.

—*Mrs. Quinn Smith.*

Strawberry Glace

Sweeten 1 cup strawberry juice with ¾ cup granulated sugar, and put in 2-quart melon mold. Beat 1 pint whipping cream and add 1 cup powdered sugar. Divide in 3 parts, flavor 1st with almond extract; to 2nd add green coloring, pistachio flavor; to 3rd add extra strawberry juice. Arrange layers by spoonfuls to remain separate. Over top, put a little more juice. Pack in ice and salt and freeze about 4 hours. Watch and repack if necessary. Serve with glaced strawberries: Boil 2 cups sugar, 1 cup water and ⅛ teaspoon cream of tartar without stirring until syrup begins to discolor (about 310° F.). Set in cold water to stop boiling. Arrange strawberries with stems on on a baking board. Pour over syrup. If too thick, set over pan of hot water.

—*Mrs. Theresa Capell.*

Beverages

"Fayre ladye drink,
But leave a kiss on ye brim."

Tea

FRESHLY boiled water should be used for making tea. Use three teaspoons tea, 2 cups boiling water. Scald an earthenware or china pot, put in tea and pour on boiling water, let stand for five minutes and strain and serve. Avoid second steeping of leaves. If this is done a large amount of tannin is extracted and the delicate flavor spoiled. Different flavors for afternoon tea are obtained by adding three whole cloves to each cup, a preserved strawberry or candied cherry.

Iced Tea

4 teaspoons tea, 2 cups boiling water. Follow recipe for making tea. Strain into glasses 1/3 full of cracked ice, allow 1 slice of lemon to each glass of tea and sweeten to taste. The flavor is much finer by chilling the infusion quickly.

Tea in Quantity

Where a quantity of tea is to be used, as at receptions, put the tea into a muslin bag, using enough to make a strong solution. Place the bag in scalded pot, add the boiling water; after five minutes remove the bag. Keep the kettle of water boiling over the flame and use it to dilute the tea as needed. The tea will then be as good as though freshly made. If the bag is allowed to remain in the pot the tea will not be fit to use, after a short time, and no matter how much it may be diluted it will still have a bitter taste.

To Make Coffee

The making of coffee is a very simple operation, but to have coffee right is often one of the difficulties of the household. Coffee readily absorbs foreign flavors. If the pot is wiped out with a soiled cloth or the coffee is strained through a flannel not perfectly sweet, the coffee betrays it. If the spout is allowed to collect a film of stale coffee it will ruin all the fresh coffee put into the pot. Boiled coffee made with an egg has a rich flavor which egg alone can give, though when strict economy is necessary the shells alone may be used.

Boiled Coffee

1 cup coffee	1 cup cold water
1 egg	6 cups boiling water

Wash egg, break and beat lightly, dilute with half the cold water, add crushed shell and mix with coffee. Put in coffee pot, pour on boiling water and stir thoroughly, place on fire and boil 3 minutes, stir and pour some in a cup to free the spout of grounds, return to coffee pot and add remaining cold water, which perfects clearing, place where it will steep but not boil, for ten minutes and serve.

After Dinner Coffee

For after dinner coffee use twice the quantity of coffee or half the amount of liquid given in previous recipe. Serve in after dinner coffee cups with or without sugar.

Coffee in Quantity

If you have large quantities of coffee to make use double thickness of cheese cloth so no grounds can escape. Put a cup full of coffee in bag and to each bag allow 2 quarts of water. Put 2 quarts of water in sauce pan, drop in a bag of coffee, let stand one hour, then bring to the boiling point. This will serve ten persons. For forty guests use four cups of coffee and a generous eight quarts of water.

Coffee, Touraine Style

Put one cup of finely ground coffee in a hot pitcher or pot and pour on it one quart of boiling water. Let stand, covered tightly, in a hot place for 10 minutes and then carefully pour the liquid off into a hot pot. This will be found clear as crystal and very strong and good.

—Mrs. Chester F. Lee.

Chocolate

1½ squares chocolate	1 cup boiling water
¼ cup sugar	few grains salt
3 cups milk	

Scald milk, melt chocolate, add sugar, salt and boiling water. mix till smooth, boil 1 minute, add to scalded milk and serve. A few drops of vanilla and a dash of cinnamon improves the flavor.

—Mrs. C. A. Cox.

Cocoa

To each cup of cocoa use 1 teaspoon of cocoa. Add enough cream to mix thoroughly, and then add a drop or so of vanilla flavoring if liked. Bring milk just to boiling point and add to mixture, stirring until smooth. A spoon of whipped cream or a marshmallow may be floated on top.

—Mrs. Walter H. Valentine.

Cocoa De Luxe

3 cups sugar	3 cups grated chocolate
2 cups water	pinch of salt

Mix and boil for two hours. When cool, add 1½ quarts of whipped cream. When ready to serve, put tablespoonful in each cup and fill up with hot milk. Will serve fifty.

—Mrs. David E. Fryer.

Tea Punch

Scald a pitcher, remove water and put into hot pitcher two tablespoons of tea, over which pour 1 quart fresh boiling water. Cover and let stand 15 minutes. Strain and add 1 cup sugar. Stir until dissolved and add juice of 3 lemons. At serving time add ½ pint shaved ice and 1 pint of effervescent water.

—Kathrene Manny.

Fruit Punch

1 pint grape juice, ½ cup lemon juice, ½ cup orange juice, 1 sprig of mint, 1 grated nutmeg, 1 stick cinnamon; 1 cup cold Ceylon tea; cook one cup sugar, 1 cup pineapple juice, 1 cup water 10 minutes; strain, cool and add to the above mixture. Let stand two hours, then add mineral water. This will make 2½ quarts.

—Mrs. Helen R. Holt.

Fruit Punch

1 cup water	juice of 5 lemons
2 cups sugar	juice of 5 oranges
1 cup cold tea	1 can grated pineapple
1 quart charged water	1 cup maraschino cherries
2 cups strawberry syrup	

Boil sugar and water ten minutes, add tea, strawberry syrup, lemon and orange juice, and pineapple. Let stand 30 minutes. Strain and add ice water to make one and one-half gallons of liquid. Add cherries and charged water. This quantity will serve 50.

—Mrs. G. E. Humes.

Raspberry Shrub

4 quarts berries
1 quart vinegar
1 pound sugar to each pint juice

Let berries and vinegar stand 48 hours. Strain and add sugar. Boil about 10 minutes, bottle and seal. This is a refreshing drink in summer. Add to lemonade or ice water.

—*Kathrene Manny.*

Raspberry Vinegar

Take 1 quart best cider vinegar. Add to it 2 quarts ripe raspberries and let stand twenty-four hours. Mash the berries and strain, adding 2 quarts more fruit. Let it stand one day. Mash and strain, adding 2 quarts more fruit. When these have stood 24 hours, strain. Use 1 pound of sugar to 1 pint of juice, boil 15 minutes, removing the scum. Bottle at once.

Refreshing Summer Drink

Combine equal parts of grape juice and ginger ale. Serve in tall glasses half filled with crushed ice and a sprig of mint in each glass.

Lemonade

1 cup sugar
⅓ cup lemon juice
1 pint water

Wash lemons and with a sharp knife peel very thin so as not to remove any white pulp. Put peelings on to boil with water to cover. When tender remove. Add sugar and boil ten minutes. Cool, add fruit juice and water. Strain and add ice.

Currant Lemonade

1 cup sugar
⅓ cup lemon juice
1 pint water
1 glass currant jelly

Make syrup by boiling sugar and water twelve minutes; add fruit juice, cool, and dilute with ice water. Beat in currant jelly.

—*Mrs. E. S. Goodwin.*

Lemon Ginger Ale

1 quart cold tea not too strong
3 lemons, sugar to taste, about ½ cup

Just before serving add three pint bottles ginger ale.

—*Mrs. O. A. Kjos.*

Grape Acid Drink

12 pounds Concord grapes, 5 ounces tartaric acid dissolved in 2 quarts water. Pour over the grapes and let stand 24 hours. Then strain. Add 1½ pints sugar to each pint of juice. Bottle. Two tablespoons of this juice to each glass of water makes a fine drink.

—Mrs. H. T. Van Patten.

Unfermented Grape Juice

10 pounds grapes
3 pounds sugar
1 cup water

Put grapes in water in granite stew pan. Heat until stones and pulp separate, then strain through jelly bag. Add sugar, heat to boiling point and bottle. This will make one gallon and when served it should be diluted one-half with plain or charged water.

—Mrs. Frank A. Plumer.

Grenadine Fizz

Put 1 tablespoon grenadine, 3 tablespoons of cream in a glass and fill glass with charged water.

Root Beer Fizz

Put 2 large tablespoons of vanilla ice cream in tall glass. Pour over root beer.

—Frances Thurston.

Milk Shake

Three-fourths cup of milk flavored with vanilla. Sweeten with sugar or fruit syrup. Fill cup with crushed ice, put in shaker and mix thoroughly.

Egg Nog

Beat the yolks of six eggs with ¾ cup sugar. Add gradually 1 quart milk, heat until it begins to thicken. Do not boil. Remove from fire and add whites of eggs beaten stiff, and ½ pint brandy.

—Mrs. H. G. Craft.

Currant Shrub

Strain currant juice and allow 1 pound of sugar to 2 cups of juice. Boil five minutes, then stir briskly till cool. Bottle and use as a beverage; 1 tablespoon of shrub to a glass of water.

Grapefruit juice and tomato juice, now procurable in cans, may be mixed with other fruit juices.

Candy and Confections

*"Sweetmeats, messengers of strong prevailment
in unhardened youth."*

Fondants

Fondant is the foundation for all French bon bons and for chocolate creams. It will keep several weeks if packed in an airtight jar. It can also be used to ice small cakes, etc., by simply melting over hot water and can be colored or flavored to suit the individual taste.

French Cream Fondant

2 cups sugar
1 cup water

Stir above well together until mixed; do not stir at all after it has come to the boiling point and not more than 2 or 3 times before; boil until a soft ball forms when dropped into cold water. Remove from fire and place pan in a pan of cold water. Allow the mixture to stand until cool; add ½ teaspoon vanilla; then beat until it forms a white mass which leaves the edge of the pan; knead well until smooth and absolutely no hard grains remain. Place a damp cloth over it and let stand several hours before using.

Molding

Various shapes may be used in molding fondant either for bon bons or for chocolate creams. Balls, squares, crescents, oblongs and ovals are a few suggested forms. A marble slab is a very helpful article in kneading and molding fondant. It is usually cool and has a better molding surface than wood. However, a large bread board will do nicely.

—Mrs. Walter R. Taylor.

Chocolate Creams

The art of dipping chocolates is a trick which can only be accomplished through experience. However, a few simple rules are outlined here, and the amateur, with a little practice, will be able to coat the centers. The basis of a chocolate cream is fondant. The fondant is formed into desired shapes and allowed to stand an hour or more.

Place unsweetened chocolate, or good chocolate coating, in a bowl. Place the bowl in a pan of very hot water and allow the chocolate to melt. Do not get any water in the chocolate as water thickens chocolate. Let set until cooled off a trifle and with your hand take out a quantity of it onto a marble slab (a large cookie tin will do) and work back and forth with your hands for a few minutes. This will thoroughly mix the chocolate and acclimate your hands. (Caution: Be sure chocolate is well worked and not too warm. This to prevent chocolate turning gray.) Place one center at a time in the cooled chocolate and pick out with the chocolate hand and roll around with the fingers until the center is all covered. Let set on the fingers and tap the back of the hand on the slab or pan, then set the cream on waxed paper to cool. In warm weather place the creams in ice box to cool. If milk chocolates are desired be sure to use a little cocoa butter to thin the chocolate. Chocolates may be dipped with a fork also. With a silver fork drop the fondant center into the melted chocolate. When nicely covered on all sides remove to a piece of waxed paper and by allowing chocolate to drip from end of the fork directly across the top a "hand-dipped" effect will be the result. One coating of chocolate is usually sufficient.

—*Mrs. Walter R. Taylor.*

Pecan, Walnut or Almond Chocolates

Mold vanilla flavored fondant and dip in chocolate. Place half of a nut meat on top of each. The nuts may also be chopped and mixed with the fondant and then dipped.

—*Mrs. Walter R. Taylor.*

Strawberry Chocolate Creams

Flavor the fondant with strawberry extract and color pink. Mold into desired forms and dip in chocolate.

Lemon or Orange Chocolate Creams

Flavor the fondant with lemon juice or extract and color pale yellow. Dip in chocolate.

Pineapple Chocolate Creams

Flavor fondant with pineapple extract, mold and dip in chocolate and place a tiny piece of candied pineapple on top. Preserved cherries may be used the same way.

Brazil Nut Chocolate Creams

Chopped Brazil nuts, mixed with fondant and flavored with vanilla and dipped in chocolate make a delicious chocolate cream.

Peppermint Chocolates

Flavor fondant with essence of peppermint. Form into flat patties and dip in chocolate.

French Bon Bons

Have ready small fondant balls. Place fondant in a double boiler and melt until a slight crust forms on surface, when you allow it to set for a moment. Use a wooden stick or spoon to stir. Remove from fire and place one small fondant ball at a time in the melted cream and fish out with a bon bon fork. Place on wax paper and mark as desired. Do not allow the fondant to become too hot. Different colorings and flavors can be added to fondant and many varieties of bon bons can be made.

Examples

Brazil nut creams—Dip a whole Brazil nut meat in white fondant vanilla flavored. Fish out, place on wax paper to cool. When cool dip again in fondant to which a piece of bitter chocolate has been added.

Pineapple creams—Cut candied pineapple in small cubes. Dip in pineapple flavored fondant.

Cocoanut Balls—Dip a small center in vanilla flavored fondant, fish out and drop in cocoanut, roll in your hands to form a round ball.

Cream Almonds—Blanch and brown almonds by heating them in a pan with a few drops of olive oil. Surround the nut meat with vanilla flavored fondant and form into oval shapes. Roll in finely granulated sugar.

Fruit Roll—Add equal parts of chopped nuts, dates or candied cherries to vanilla flavored fondant. Roll in round roll and slice.

—*Mrs. Walter R. Taylor.*

Wafers

Peppermint, Wintergreen or any Desired Color or Flavor

Melt fondant in double boiler until creamy but not too thin, then add flavor and coloring. Drop from tip of spoon on waxed paper. A pastry tube and bag can be used.

—*Mrs. Walter R. Taylor.*

Uncooked Fondant

1 egg white, slightly beaten	1 pound powdered sugar
equal amount cold water	

Add sifted powdered sugar gradually, mixing until firm enough to knead with hands. Put enough to conveniently handle on marble slab, mixing in coloring and flavor to suit. Add sugar until very firm and stiff. Mold with hands and place on waxed paper to harden if plain bon bons are desired. Also good for dipping in chocolate or cocoanut and stuffing dates.

—*Mrs. Lucile R. Davis.*

Turkish Delight

1 quart white sugar dissolved in ½ cup cold water; 1 box gelatine dissolved in a little cold water then in a cup of boiling water; juice of 1 lemon; juice and grated rind of one orange; ¼ pound almonds, blanched and chopped; ¼ pound walnuts chopped; 2 tablespoons whiskey.

When sugar and water come to boiling point, add gelatine and boil ten minutes, then add lemon and orange juices and boil ten minutes. Add grated orange, nuts and whiskey, and pour 1 inch thick in a pan which has been wet with cold water. Set aside for 24 hours, then cut in squares and roll in powdered sugar.

Turkish Delight

1 package gelatine dissolved in ⅔ cup water, 2 cups sugar boiled 5 minutes with ⅔ cup water, then add gelatine, juice and rind of 1 orange and 1 lemon. Boil all 15 minutes. Cut in squares and roll in powdered sugar.

—*Mrs. A. R. Truax.*

Almond Paste Novelties

Almond paste can be molded into various attractive little shapes, such as fruits, flowers or vegetables. Take almond paste and mix with enough very fine sifted bread crumbs to make it easy to mold. Mold the desired shapes and tint each shape with a fine camel's hair brush. Use vegetable coloring. They are very wholesome for children. Apples, bananas, pears, carrots, pumpkins, strawberries, are a few suggested shapes which can be made.

—*Mrs. George L. Madden.*

Cream Fondant

Cook 2 cups sugar and enough rich cream to dissolve it until it reaches the soft ball stage. Set aside until cool, then flavor and beat until creamy. Mold into shapes and dip in chocolate.

Honey Puffs

Boil 3 cups sugar, 1 cup cream until it will almost thread. Then add ¼ cup honey. When it reaches the soft ball stage take from fire and add the stiffly beaten white of an egg. Beat one minute and add finely chopped nut meats, and candied pineapple. Beat again and when creamy shape into balls and allow to cool.

Cream Peppermints

Make a fondant. Flavor with oil of peppermint and color delicate green. Roll out into thin rolls and cut into ½-inch pieces and let stand over night.

—*Mrs. A. F. Menke.*

After Dinner Mints

1½ cup sugar
6 drops oil of peppermint
½ cup boiling water

Put sugar and water in a granite sauce pan and stir until sugar is dissolved. Boil ten minutes; remove from fire, add peppermint, and beat. Drop from tip of spoon on waxed paper or buttered pans.

—*Mrs. Walter R. Taylor.*

Marshmallows

2 cups white sugar
2 tablespoons gelatine
6 tablespoons water

Boil sugar and water till it threads. Add gelatine and beat 10 minutes, then add white of 1 egg, beaten, and beat ten minutes more. Flavor with rose, vanilla, peppermint or lemon. Be careful to flavor delicately. Roll on bread board using powdered sugar. Cut in 1 inch squares and roll in sugar again.

—*Mrs. Sidney Goodwin.*

Pinoche

3 cups brown sugar
¾ cup rich milk
butter size small egg

Boil until it forms a soft ball in cold water. Beat until thick and add 1½ cups walnut meats before turning into buttered pan.

—*Phoebe Peabody.*

Pinoche

3 cups sugar
2 tablespoons butter
¾ cup milk
1 cup walnut meats
¼ cup water

Put 1 cup sugar in saucepan and melt over fire, stirring constantly. Add ¼ cup hot water and boil until it is a thin syrup. Add rest of sugar and milk and butter. Boil until mixture forms a soft ball in cold water (238° F.). Let cool and beat until creamy. Add nut meats and pour on buttered platter.

—*Mrs. Walter Wand.*

Jets

⅛ pound butter
3 tablespoons sweetened evaporated milk.
1 pound pulverized sugar

Cream half the sugar with the milk and the other half with the butter and combine. Melt unsweetened chocolate, make fondant into balls and dip in the melted chocolate and put on waxed paper to harden. —*Mary Davis.*

Victoria Fudge

Boil together without stirring ¾ cup cream, ¼ cup butter, 3 cups granulated sugar until it forms a soft ball when tried in cold water. Remove from fire, beat until creamy; then add ¼ cup each of candied cherries, figs and pineapple, 1 cup cocoanut. Flavor with almond, pour into buttered pans and cut in strips.

Date Fudge

2 cups white sugar
1 cup milk

Boil together till it forms a soft ball when tried in cold water.

Add 1 package dates, 2 cups nut meats, beat. Put in flat pan and cut in squares. —*Mrs. Walter R. Taylor.*

Sour Cream Fudge

½ cup thick sour cream
⅓ cup water
2 cups sugar
2 rounding tablespoons cocoa
⅛ teaspoon salt
¼ teaspoon soda

Boil without stirring until it forms a soft ball. Let stand until cool then beat. Pour in buttered pans.

Walnut Fudge

2 cups white sugar
2 cups brown sugar
1 cup milk
1 cup walnuts chopped fine
1 teaspoon vanilla

Let boil hard for 30 minutes; take off fire and stir in nuts and vanilla. Stir until creamy, pour on buttered tins; when cool cut into blocks. —*Mrs. Stanley Hodson.*

Orange Fudge

2½ cups sugar
1½ cups milk
butter size of walnut
juice and rind of 1 orange
a little soda
one cup chopped nuts

Boil all ingredients except nuts until it forms soft ball in water. Beat until it begins to get creamy. Add nuts and place on buttered tins to cool. —*Mrs. Walter Lyle McCallum.*

Brown Sugar and Marshmallow Fudge

2 cups brown sugar	2 tablespoons butter
½ cup milk	½ teaspoon vanilla

Boil sugar and milk until it forms soft ball in cold water. Stir until sugar is dissolved before the boiling starts, after which no stirring will be necessary. When done add the butter and set aside to cool a little before beating. Arrange marshmallows on greased pan so one will come in the center of each square. When candy is cool add vanilla and beat until right consistency. Pour over marshmallows.

—*Mrs. Leland J. Clark.*

Fudge

1 square chocolate	2 tablespoons corn syrup
⅔ cup milk	1 teaspoon butter
2 cups sugar	

Melt chocolate and add milk gradually and stir until smooth and creamy, then add sugar slowly, one cup at a time, then the corn syrup, stir well until thick, cook until it forms a soft ball in cold water. Take off fire, add butter, vanilla and nuts, beat well until about cold, then pour onto buttered platter.

—*Mrs. J. F. Tarter.*

Fudge

2 cups sugar	butter size of walnut
1 cup cream	vanilla
2 squares bitter chocolate	

Mix cream and sugar and boil five minutes. Melt chocolate and add. Take from the fire add butter and beat until thick and creamy.

Divinity

Part One

2 cups granulated sugar	1 cup water
1 cup syrup	1 teaspoon vanilla
1 tablespoon vinegar	

Boil slowly without stirring until a little hardens in cold water. Set aside to cool.

Part Two

Whites 2 eggs beaten stiff. Boil cup granulated sugar in ½ cup water until it threads. Beat this slowly into the whites of eggs as though cooking icing. When Part One has slightly cooled, quickly turn in the second mixture and beat rapidly for 20 minutes. Have ready two cups of walnut and pecan meats. Stir these gently into the mixture.

—*Mrs. Alexander Meister.*

Divinity

2 cups white sugar
½ cup white corn syrup
½ cup cold water
whites of 2 eggs beaten very stiff

Cook syrup very hard, (until it cracks when dropped in cold water). Pour slowly over egg white beating continually. Add flavoring and one cup of chopped walnuts. Drop on buttered dish with spoon. Candied cherries and candied ginger are very nice in place of nuts.

—Olga Dieckhoff.

Molasses Candy

1 cup granulated sugar
4 tablespoons water
butter size of an egg
4 tablespoons vinegar
4 tablespoons molasses
1 pound nut meats (walnuts or pecans)

Boil all together except nut meats until it forms a soft ball in water. Remove from fire and add nuts. Pour on buttered pans and cut before it hardens.

Molasses Candy

1½ cups granulated sugar
½ cup dark molasses
1 tablespoon corn syrup
¼ cup water
1 oz. butter (scant)

Boil until it makes quite a hard ball in water. Cool, pull, cut with scissors and wrap in waxed paper.

—Jessie Keith.

Molasses Candy

Heat 1½ pounds sugar, ½ pint molasses, ½ pint water and ¼ cup vinegar together. When boiling add ½ teaspoon cream of tartar. Boil until a ball may be formed in cold water. When almost done add ¼ pound butter and ¼ teaspoon soda. Pour out on buttered platters to cool, then pull.

—Mrs. Sidney E Goodwin.

Molasses Taffy

2 cups brown sugar
1 cup molasses
1 tablespoon vinegar
¾ cup water
½ teaspoon soda

Boil all together until a hard ball forms when tried in cold water. Stir in soda. Pour on buttered plates and pull when cool.

—Mrs. Walter R. Taylor.

Lemon Drops

Upon a cup of powdered sugar pour just enough lemon juice to dissolve it, and boil it to the consistency of thick syrup and so it is brittle when tried in cold water. Drop this on buttered platters in drops, and set aside to cool and harden.

Peanut Brittle

Place 3 cups white sugar in iron or heavy skillet over moderate flame. Stir sugar till it first lumps then melts, being careful not to let scorch. When all melted and a golden brown add 1 pinch of soda and a tablespoon butter. Have 2 cups peanuts first shelled and ground. Add to syrup and spread as thin as possible on buttered tins or platters. Let cool, then break up.

For variation: Cocoanut chips, broken walnut meats, almonds, Brazil nuts. Use same process.

Peanut Brittle

Chop 1 pint of roasted peanuts. Melt 2 pounds of granulated sugar over slow fire, stirring all the time. When it is thoroughly clear and smooth, add the nuts and pour in a buttered shallow tin. When cool enough to handle roll thin. After it is cold break in small pieces.

Pop Corn Balls

1 cup molasses
1 cup brown sugar
butter size of an egg
1 tablespoon vinegar

Boil until brittle. Pour over 2 quarts of popped corn and mold into balls.

Sugared Pop Corn

1 cup sugar
4 tablespoons milk
pinch of cream of tartar

Boil the sugar, milk and cream of tartar until they form a soft ball when tried in cold water. Remove and add flavoring. When cold beat until creamy. Dip pop corn into mixture, then roll in XXXX sugar and place on waxed paper to dry.

Trench Candy (Wartime)

3 cups brown sugar
10 tablespoons corn syrup
1 cup evaporated milk
¼ pound butter

Boil all till it makes a brittle ball, then pour into buttered platter very thin. Let cool then break into desired sizes. If placed in can will keep a long time. Walnuts may be added.

—Mrs. Sidney E. Goodwin

Chocolate Marshmallows

Dust the marshmallow well, then dip in chocolate.

Date and Cocoanut Balls

2 cups stoned dates
1 cup canned grated cocoanut
½ teaspoon salt
1 tablespoon lemon juice
4 tablespoons sugar

Wash, dry and put dates through chopper; add salt and ¾ cup cocoanut and lemon juice. Mix well; then form into balls and roll in more cocoanut and sugar.

Cocoanut Candy

1 grated cocoanut
2 pounds powdered sugar
2 egg whites
1 teaspoon vanilla

Beat the egg whites and mix with the other ingredients. Spread out on marble slab or shallow pan, and when it sets a little spread over the top 1 cake of unsweetened chocolate which has been melted over hot water. Add to this ½ teaspoon of olive oil before spreading. When the chocolate is cool cut in squares with hot knife.

—*Mrs. Leland J. Clark.*

Chocolate Caramels

2 cups sugar
1 cup milk
1 cup corn syrup
2 squares chocolate
1 tablespoon butter
1 teaspoon soda

Put all ingredients together, cook slowly until it forms ball when dropped in cold water. Add 1 teaspoon vanilla before pouring out.

—*Mrs. A. W. Wing.*

Caramel Candy

3 cups light brown sugar
1 cup granulated sugar
1 cup sweet milk
1 cup nuts
1 tablespoon butter
1 teaspoon vanilla

Cook sugar and milk until it forms a soft ball when dropped into cold water; stir the entire time while cooking. Take off fire, add butter, vanilla and nuts and beat hard. Pour into a buttered platter and when cool (not cold) cut into squares.

—*Mrs. J. F. Tarter.*

Salted Almonds

To blanch almonds place in a kettle, cover with water and allow the water to come to a boil, then strain and let cold water run on almonds until they are cold. Now by squeezing between the fingers the skins can be slipped from the almonds very easily. Place them on a cloth to dry. Place in a pan butter, or any good cooking fat, and set on stove. When hot add the desired amount of almonds, stir and cook until a nice light golden brown. Spread almonds on brown paper, sprinkle with salt and allow to cool. —*Mrs. Walter R. Taylor.*

Salted Peanuts

Same treatment as almonds.

— *Mrs. Walter R. Taylor.*

Salted Pecans or Walnuts

Place the nuts in a sieve, sprinkle lightly with water, then salt, and shake over fire until dry.

Chocolate Nut Bars

1 cup sugar
½ cup butter
½ cup flour
2 eggs, beaten light
2 squares chocolate (unsweetened)
½ cup walnuts
1 teaspoon vanilla

Melt chocolate and butter, add sugar, finely chopped nuts, eggs, flour and vanilla. Spread thin in buttered tin and bake in moderate oven. When cool cut in strips and roll in powdered sugar. Very delicious.

—*Mrs. Sidney E. Goodwin.*

Hickory Nut Candy

2 cups sugar
½ cup water
lemon or vanilla extract
1 cup hickory nuts

Boil sugar and water, without stirring until thick enough to spin a thread. Place in a sauce pan in cold water; add flavoring and stir quickly until white; stir in nut meats; turn into flat buttered tin; when cold cut into small squares.

Carameled Walnuts

1 cup sugar
2 cups walnuts
1 teaspoon cinnamon
a little water

Place sugar and water in skillet. Put on slow fire and add walnuts and cinnamon. Keep stirring until walnuts are well coated.

Maple Pecan Pralines

1 quart maple syrup
¼ pound butter
1½ cup pecan meats

Cook syrup to a soft ball, add butter, remove from fire and stir in pecan meats. Spoon out on oiled pans.

Zona Pralines

1 cup white sugar; 1 tablespoon (heaped) butter or butter substitute, caramel over slow heat and add ½ cup of scalded cream (sweet or sour cream may be used); stir until caramel is dissolved, then add 1 cup of sugar and boil to soft ball stage. Cover mixture with damp napkin and stand in pan of cold water until nearly cold. Beat to a cream, add 1 cup of walnut or pecan meats and vanilla to flavor. Drop in spoonfuls on paraffin paper or pour in paper lined pan and cut as for fudge. Mixture may be kept soft enough to drop in pralines by standing in double boiler after it has once been successfully creamed.

—*Mrs. P. D. Mackie.*

Glace Nuts

1 pound sugar
¼ pound glucose
1 cup water

Set on stove and mix. Cover kettle and allow to steam for several minutes. Remove cover wash off sides of kettle with a wet cloth or brush and place a thermometer in kettle. Cook to 300° F, remove from fire and dip the bottom of kettle in cold water. Remove kettle to table and drop nuts into it one at a time. Fish out with a fork and drop on greased tins.

—*Mrs. Walter R. Taylor.*

Candied Cranberries

2 cups cranberries
⅔ cup water
2 cups sugar

Put sugar and water on to boil Boil slowly for five minutes. Wash and dry the berries. Pierce with a coarse darning needle; then place the berries in a single layer on an agate plate. Pour the syrup over the berries and place in a very moderate oven until almost transparent. Dust with powdered sugar.

Crystallized Bananas

Remove skins from large, ripe bananas. Sprinkle with fine sugar and lay out on boards to dry in the sun, each day turning them over several times as the fruit dries, and dust with sugar. In a few days it becomes a delicious and delicately flavored sweetmeat.

—*Mrs. Chester F. Lee.*

Grapefruit Candy

Cut peel in strips working around grapefruit so that strips are pointed at each end. Soak in water overnight. Drain and bring to boil in three different waters. Make syrup of 1 cup sugar and ¼ cup water for each large grapefruit. Cook peel in this until syrup is completely absorbed. Roll in granulated sugar.

—*Mrs. W. O. Copps.*

Candied Grapefruit Rind

Let the skins of grape fruit stand in well salted water all day or over night. Then wash to free from all salt, and cut into strips. Now bring to a boil in fresh, cold water six times. Make a syrup of 1 cup granulated sugar and ½ cup water and cook the strips in this syrup (being careful that they do not burn) until the syrup is absorbed. Now pour all into a colander and let drain a few minutes but while still hot roll each piece in granulated sugar, then place the sticks on a platter and let stand until dry. Use the rinds of California grape fruit as they are better than those of the Florida variety.

—*Mrs. P. Mogensen.*

Candied Orange Peel

Remove peel from 4 oranges in quarters. Cover with cold water; bring to boiling point, and cook slowly until soft. Drain, remove white portion with teaspoon, and cut yellow portion in thin strips, using scissors. Boil ½ cup water and 1 cup sugar until syrup threads. Cook strips in syrup 5 minutes. Drain and coat with fine granulated sugar. Lay on oiled paper until firm.

—*Mrs. M. P. Moody.*

Candied Oranges

Peel and quarter the oranges. Make syrup in the proportion of 1 pound of sugar to 1 pint of water; let it boil until it will harden in water; take from fire and dip orange quarters in the syrup. Let them drain on a fine sieve over a platter until cold, when sugar will crystallize.

Lemon Cut Sugar

Wash and dry one lemon. Rub the entire surface of cubes of block sugar over the lemon. Store in glass jars and use for sweetening afternoon tea. Orange sugar is prepared in a similar manner.

—*Mrs. Chester F. Lee.*

Apple Allies

2 cups granulated sugar
1 cup water

5 medium sized apples, pared, cored and each cut into 12 pieces. Boil water and sugar until a thick syrup is formed, then drop about half the pieces in and cook until the apples are transparent. Remove from syrup and place on platters and let stand 24 hours. Then roll in sugar and let stand for another 24 hours. Roll again in sugar and let stand for 24 hours. This recipe is good for any kind of fruit. Twice the amount can be made by adding another cup sugar to the syrup after the first 60 pieces have been removed. The best kinds of apples to use are Rome Beauty and Spitzenburg.

—Mrs. P. Mogensen.

Stuffed Dates

2 cups confectioners sugar
1 heaping mixing spoon of butter or butter substitute
2 tablespoons hot cream
2 teaspoons vanilla
1 pound of dates

Cream sugar, butter and vanilla. Add hot cream slowly to make a pliable fondant. Wash and stone dates, and fill with mixture to which chopped nut meats may be added. Dust with sugar and let set in cool place before serving.

—Mrs. P. D. Mackie.

Fruit Paste

¼ pound raisins
¼ pound figs
¼ pound dates
2 oz. walnuts
2 oz. candied cherries
2 oz. brazil nuts
2 oz. blanched almonds

Mix fruit and nuts together and run them through the food chopper. Press into a wet mold and chill. When ready to serve remove from mold, cut in slices and roll in granulated sugar. Delicious for sandwiches of whole wheat or graham bread.

—Mrs. E. S. Goodwin.

Tutti-Frutti Roll

Take as much fondant as desired and work into it any candied fruits and nuts desired. Cherries and pineapple are suggested. Make a thick roll and dip in unsweetened or coating chocolate.

—Mrs. Walter R. Taylor.

Jellies, Preserves and Conserves

"All human children have a sweetish tooth."

General Directions for Making Jelly

WASH fruit and remove stems and imperfections. Cut large fruits in pieces. With berries and watery fruits (grapes, currants, plums) use no water. With apple and quince use water to cover. Cook fruit until soft and juice flows, remove from fire and strain through jelly bag. Do not squeeze the bag as this makes a cloudy jelly. Measure juice, bring to boiling point and boil 20 minutes, add equal amount of sugar which has been heated in the oven. Boil 5 minutes longer. Skim and pour into sterilized glasses, allowing ½ inch space at top. Cover at once with film of hot paraffine to protect from dust containing spores of mold and yeast. When glass is cold put on second layer, ⅛ inch thick, rolling glass to cover well up on sides. Keep in a cool, dry place.

For the busy housewife modern chemistry has removed much of the uncertainty of jelly-making by the discovery that the three essentials of successful jelly or jam are pectin, acid and sugar. Pectin is now prepared commercially in liquid or powdered form. However, the old rule of equal amounts each of sugar and juice does not govern when using it, and the directions given with bottle or package should be carefully followed. The advantages gained with the new way are shorter time in making, a better flavor because riper fruits can be used, and more jelly or jam from the same amount of fruit than with the older methods.

Ground Cherry Conserve

2 pounds ground cherries
3 large or 4 small oranges
1 quart canned peaches
5 cups sugar

Cover cherries with the juice of the can of peaches and cook until soft. Put the peaches through fruit press and grate the orange rind but do not use the white of the skins. Slice oranges very thin, add sugar and cook the mixture until thick.

—*Mrs. Don H. Palmer.*

Peach Conserve

1 crate peaches, chopped
4 lemons, chopped
1 pound walnuts
8 oranges, chopped
10 apples, chopped
equal parts sugar

Cook 3 hours.

Apricot-Pineapple Conserve

Peel apricots and cut in halves, weigh fruit and make a thick syrup of sugar and water, boil down, add apricots and cook until clear and let stand over night. In the morning add pineapple in proportion of one large can or one whole pineapple to 9 pounds of apricots. Either grated or sliced pineapple may be used. Cook until thick and put in jars.

—Mrs. Wm. H. Lyons.

Orange and Currant Conserve

6 boxes currants
6 oranges
sugar (equal weight)

Wash and stem currants. Carefully chip yellow from six oranges. Cover with water and let stand over night. In the morning shred very fine. Add the juice of oranges to currants and chipped rind. Add one pound of sugar to one pound fruit and cook to consistency of preserves.

—Sophronia Locke.

Harlequin Conserve

25 yellow peaches
1 pound white grapes
10 red plums
1 pineapple
1 orange
¼ pound blanched almonds

Wash all fruit. Cut each fruit into small pieces, halve grapes and remove seeds. Slice oranges thin as possible without removing skin. Cook all fruit over slow fire until soft and well blended. Allow ¾ cup sugar to each cup fruit. Cook gently for twenty minutes, then add chopped almonds and continue cooking very slowly until conserve is thick and clear. This will require two hours or longer.

—Mrs. H. C. Perkins.

Rhubarb Conserve

1 quart cut rhubarb
1 quart sugar
1 orange juice and grated rind

Boil until thick.

—Catherine Howard.

Apricot Conserve

1 basket apricots
3 oranges
1 large tin sliced pineapple cut fine, or crushed pineapple
1 cup apricot kernels, minced
allow 1 lb. sugar to 1 lb. fruit

Boil orange peel separately, then mince before adding to fruit. Boil together and bottle. —*Mrs. John E. Denney.*

Grape Conserve

4 pounds grapes
1 pound raisins
6 pounds oranges, cut fine
3 pounds sugar and 1 pound nuts
Cook until thick.

Grape Conserve

Separate grapes, skin and pulp. Cook pulp until seeds can be removed then add skins. To 3 pounds pulp use 3 pounds sugar and 1 pound seeded raisins. Cook until jelly. If liked add 1 pound of chopped nuts. —*Mrs. Wm. H. Lyons.*

Plum Conserve

8 pounds plums
4 pounds sugar
1 pound nut meats
1 quart white vinegar
2 tablespoons cinnamon
1 teaspoon cloves, 2 teaspoons allspice

Cook nut meats 15 minutes, the spices about 1 hour and the remainder about 2 hours.

Prune Conserve

60 Italian prunes
4 oranges
1 quart canned sliced pineapple (cut fine) and juice
1 pound seedless raisins
1 pound broken walnut meats
8 cups sugar

Mix prunes, oranges, pineapple and sugar and let stand over night. Next morning cook slowly for one hour and then add nuts and raisins.

Prune Conserve

4 pounds prunes
1 cup seeded raisins
2 oranges
sugar
juice of 1 lemon
½ pound walnuts

Wash the plums, remove stones and cut in halves or quarters if very large. Add raisins and oranges sliced very fine. Measure and add ¾ cup sugar to each cup of fruit and juice. Cook slowly about forty-five minutes or until thick like jam, stirring occasionally to keep from burning. Add lemon juice and nuts and pour into sterilized jars. —*Genevieve Sherwin.*

Prune Conserve

4 quarts of prunes (cut up)
2 oranges
1 pound walnuts
1 pound pecans
1 pound almonds (blanched)
1 package seeded raisins
sugar (equal weight)

Mix ingredients (slicing and cutting oranges into strips). Cook 1 to 1½ hours.

—*Mrs. Charlton Hall.*

Orange Marmalade

(very simple)

3 oranges
2 lemons
3 pints of water
3 pints of sugar

Wash the fruit and run through the meat chopper skins and all. Cover with the 3 pints of water and stand over night. Next morning add the sugar and simmer slowly 3 hours. This makes 12 glasses of marmalade.

—*Mrs. W. W. French.*

Orange Marmalade

8 oranges; 4 lemons, cut thin; measure same amount of cold water and let stand 24 hours in a cool place, then cook until tender, but be sure and not boil it too fast; then add same amount of sugar as fruit. It takes about the same length of time to cook as any other jelly after sugar is added

—*Mrs. E. Beal.*

Marmalade

1 orange
1 grapefruit
1 lemon

Slice very thin through rind. Measure and add water 3 times the quantity. Stand over night. Boil 5 minutes and add 1 pint of sugar to each pint of fruit and water. Stand over night again, then boil gently until it jellies. (about 12 glasses).

—*Mrs. Victor E. Rabel.*

Marmalade

1 crate peaches
8 oranges
1 pound walnut meats
4 lemons, cut fine
10 apples, cut fine

Add an equal amount of sugar and cook slowly 3 hours.

—*Mrs. R. Woodland.*

Cranberry Sauce

1 quart cranberries	1½ to 2 cups sugar
2 cups boiling water	

Boil sugar and water together for five minutes, Skim, add the berries and cook without stirring, until they are translucent.

—Mrs. John Goodwin.

Uncooked Cranberry Sauce

Sort carefully and wash cranberries. Put them through a food chopper. To each cup of pulp, add a cup of sugar. Stir and mix thoroughly and put away in glass or porcelain containers for a few days before using. *—Mrs. John Goodwin.*

Cranberry Relish

1 quart cranberries boiled and strained, pulp and juice of 1 orange, 2 cups sugar, 1 cup seedless raisins. Boil 18 minutes, then add ½ cup chopped nuts. Boil 5 minutes longer.

—Mrs. J. E. Greer.

Cranberry Relish

1 pound cranberries (dark red if possible)
2 oranges, put through the chopper, all but seeds
2 cups sugar

Mix a short time before using. Do not cook.

—Mrs. John Argue.

Quince Honey

9 quinces put through meat chopper, add 5 pounds sugar and 1 pint water boiled together; add the quinces and boil fifteen minutes; add 1 lemon, sliced. *—Mrs. Wm. H. Lyons.*

Quince Honey

2 quinces, peeled	1 apple, peeled

Put fruit through a grinder, add 1 pint hot water and 2 lbs. sugar. Cook 25 to 30 minutes. *—Mrs. William A. Eastman.*

Prune and Orange Jam

Prunes	sugar
oranges	

Wash prunes thoroughly in both hot and cold water, then cut from the pits and put through a meat chopper. To each cup of chopped prunes add one cup of cut orange. Add the grated rinds of one-half of the oranges used. Add 1 tablespoon of sugar to each cup of orange. To every two cups of prunes add ½ cup water. Stir well together, stand in a saucepan at the back of the range or over a very small flame and let the jam simmer until thick. Seal in jelly glasses.

—Mrs. Victor Elfendahl.

Currant Jam

2 cups currants	2 cups sugar

After coming to a boil, boil for 10 minutes, put in glasses.

—Mrs. E. S. Goodwin.

Gooseberry Jam

2 cups gooseberries	2 cups sugar

Boil together ten minutes, pour into glasses.

—Mrs. E. S. Goodwin.

Strawberry Jam

Two boxes of berries, (fruit boxes), 5 cups of sugar, not a drop of water. After you wash the berries, drain well. Boil berries and sugar for seven minutes, after boiling begins. Then add ½ cup of lemon juice. Boil 3 minutes longer.

—Mrs. Reginald H. Parsons.

Strawberry Preserves

6 cups strawberries	6 cups sugar

Put 2 cups strawberries and 2 cups sugar in saucepan and let boil 10 minutes. Then add 2 more cups each of sugar and strawberries and boil 10 minutes. Next add last 2 cups of sugar and strawberries. Boil 10 more minutes and pour into glasses. Part will have cooked 10 minutes, part 20 and part 30 minutes. *—Mrs. B. B. Sullivan.*

India Preserves

Juice from 6 boxes of raspberries
juice from 6 boxes of currants
2 boxes seeded raisins
½ dozen whole oranges sliced very thin
5 pounds sugar

Boil all together for 20 minutes.

—Mrs. J. M. Gilman.

Grape Preserves

Press pulp from fruit. Put pulp to boil with very little water, then press through a colander to remove the seeds. Then put juice, pulp and skins together, add a pound of sugar to a pint, and boil down thick. *—Mrs E. S. Goodwin.*

Preserved Watermelon Rinds

Peel and cut the rinds into sizes desired, steam till a straw will pierce them. Prepare a syrup of one and one-quarter pounds of sugar to each pound of rind, with a very little water. Boil up and skim. Cook the rinds in the syrup till clear. Use one lemon to every two pounds of rinds. Slice in when the preserves are cold, to prevent a bitter taste.

—*Mrs. E. S. Goodwin.*

Watermelon Sweetmeats With Canton Ginger

1st. Peel and cut rind in small pieces and leave a little of the pink on. Cover with brine for 24 hours and drain.

2nd. Cover with a solution of 1 cup sugar and 1 quart water for 24 hours and drain.

3rd. Boil in water and alum (Proportion: 1 quart water to alum the size of a pea) and add a little green coloring. Drain over night.

4th. Add to syrup made of sugar and water, pound for pound, and boil slowly until transparent. Fill jars with fruit and add a small amount of Canton ginger to each jar and pour in the syrup that has been boiled down.

—*Mrs. Don H. Palmer.*

Gingered Pears

10 pounds pears
8 pounds sugar

Peel and quarter pears and cover with sugar. Let stand over night. Cover ¼ cup ginger root with water over night. Slice 3 lemons, peel and all, and cook slowly until clear and thick.

—*Mrs. Wm. G. Clark.*

Baked Pears

Pare one dozen pears, leaving the stems on. Place in a pan with 1 cup water and 1 cup sugar. Cover with a tight cover and bake until tender, then take off cover and continue cooking until there is a syrup, basting occasionally.

—*Mrs. M. Lyle Spencer.*

Cranberry Jelly

Cook berries first with one and one half pints of water for each two quarts of berries, strain juice through jelly bag, measure juice and heat to boiling point. Add one cup sugar to every two cups juice. Boil hard for five minutes and skim and pour into glasses.

Mint Jelly

Pare and core 8 pounds of Gravenstein apples, put in preserving kettle and cover with cold water. Cut a lemon into small pieces and add to apples. Cook slowly until soft. Turn into jelly bag and drain over night. In morning re-empty juice into kettle, add 6 or 8 stalks of mint and simmer for twenty minutes. Take out mint, measure juice and to one quart add three pints sugar. Boil until it thickens, skimming, and add 1 tablespoon vinegar. Just before taking from fire add a little vegetable coloring, enough to make the desired shade of green.

—*Mrs. J. E. Greer.*

Late Autumn Jelly

1 quince (do not peel)
1 quart cranberries and 3 apples (do not peel)

Stew as for sauce. Strain and add equal amount of sugar to the juice. Boil until it jellies.

—*Mrs. J. E. Argue.*

New Method Jelly

(With Commercial Pectin)

4 cups (2 lbs.) juice
1 cup liquid commercial pectin
7½ cups (3¼ lbs.) sugar

Use only fully ripened strawberries, blackberries, raspberries or loganberries. Crush thoroughly and drip through jelly bag. Do not drip over night as uncooked juice ferments quickly. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add pectin, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover with paraffine as in general directions. Black raspberry jelly sets slowly. Requires about 3 quarts berries. Makes about 11 eight-ounce glasses.

—*Mrs. Lucile R. Davis.*

Maraschino Cherries

Seed Royal Anne cherries carefully in order to leave cherries as whole as possible. 3 pounds of seeded cherries, 3 pounds granulated sugar. Place over slow heat until enough juice comes from the cherries to prevent them from burning. Boil cherries until quite clear. Add 1 ounce of red vegetable coloring and 1 ounce of almond extract. Remove from the fire and seal air tight.

—*Mrs. John Loor Locke.*

Pickles

Cucumber Catsup

2 dozen large cucumbers, peel and grate, 6 onions, 3 sweet peppers, 1 head celery. Chop fine, mix with cucumbers and drain for 2 hours. Turn into large earthen bowl and mix with 1 pint vinegar, 3 teaspoons salt and ½ glass horseradish. Add 2 cans pimentoes. Mix together thoroughly and seal.

—Mrs. Charles C. Finn.

Chili Sauce

12 large green tomatoes
2 large onions
3 green or red peppers
2 cups cider vinegar
8 tablespoons sugar
2 tablespoons salt
1 tablespoon cinnamon and cloves (mixed)

Chop all together and boil one and one-half hours.

—Mrs. John Goodwin.

Chili Sauce

30 ripe tomatoes
4 green peppers
4 onions
3 cups vinegar
2 cups brown sugar
1 tablespoon salt
1 bunch celery

Peel tomatoes and put peppers, celery and onions through grinder. Cook about 3 hours.

—Mrs. Lee Root.

Tomato Sauce

24 ripe tomatoes
6 onions
2 cups brown sugar
2 tablespoons salt
¼ teaspoon cayenne pepper
1 pint strong vinegar

Chop fine, boil until thick and seal. It will keep all winter.

—Mrs. Walter R. Taylor.

Canned Red Peppers

Wash peppers and cut slice from stem end and remove seeds. Cut in thin strips by working around and around the peppers, using scissors. Cover with boiling water and let stand 2 minutes; drain and plunge in ice water. Let stand ten minutes; drain and pack in jars. Boil 1 quart vinegar, 2 cups sugar fifteen minutes. Pour over peppers and seal.

—Mrs. Frank A. Plumer.

Cucumber Chips

Wash and slice cucumbers rather thin. Sprinkle sparingly with salt, let stand all night. In the morning drain, rinse in clear water and weigh. To 5 pounds chips add:

3 pounds white sugar
3 pints white vinegar
few cinnamon sticks

Boil vinegar and sugar 4 minutes, add chips, let come to a boil, put in jars, and seal while hot.

—Mrs. E. S. Goodwin.

Pickled Prunes

7 pounds ripe prunes
4 pounds granulated sugar
1 pint mild cider vinegar mace, cloves, allspice, (whole spices and stick cinnamon)

Prick prunes three times. Stick in whole cloves to taste. Make syrup of sugar and vinegar and spices. Boil and pour over fruit. Do this at least eight times, having syrup boiling hot when turned on prunes.

—Sara S. Williams.

Sweet Pickle

8 pounds fruit, peaches, pears, etc.
8 pounds brown sugar
1 quart vinegar
1 cup mixed whole spices cassia bud, cinnamon cloves and allspice

Cook syrup and spices. Strain and pour over fruit. Stand 24 hours, pour off syrup and boil down. Repeat for 3 days.

—Mrs. W. W. Reed.

Spanish Mixed Pickles

1 quart onions
½ quart cabbage
2 quarts tomatoes
2½ quarts cucumbers
2 heads of cauliflower
1½ cups flour
3 pints of vinegar
1½ cups light brown sugar
6 tablespoons ground mustard
1 tablespoon celery seed
1 tablespoon turmeric
2 tablespoons mixed mustard seed

Salt vegetables lightly and let stand over night. Drain thoroughly. Cover vegetables with vinegar, put on stove and bring to boil. Slowly boil 15 to 20 minutes. Add all ingredients except flour, which should be added just before taking off stove. Mix flour with vinegar.

—Mrs. David Shields.

Dutch Salad Pickle

1 large cauliflower. 1 small head cabbage. 1 quart medium size cucumbers. 1 quart onions. 1 quart green tomatoes. 4 large green peppers. Put all of the vegetables through the food chopper (coarse), then scald in boiling salt water, using ½ cup salt, drain. Prepare dressing as follows: 10 teaspoons dry mustard, 2 ounces turmeric, 3 cups sugar, 1 cup flour, 2 quarts vinegar. Mix all of the ingredients together, adding enough vinegar to mix into a smooth paste. Add rest of vinegar, and cook in double boiler. Pour over vegetables and cook for 15 minutes, stirring constantly.

—*Mrs. L. J. Bissell.*

Green Tomato Pickles

8 pounds green tomatoes
4 large onions sliced
3 pounds brown sugar
1 tablespoon allspice
1 tablespoon cloves
1 tablespoon cinnamon
2 tablespoons white mustard seed

Slice tomatoes and onions, sprinkle with salt and let stand over night. Drain, cover with vinegar, add sugar, spices and boil until tender.

—*Mrs. Daniel L. Pratt.*

Green Tomato Pickles

3 pounds tomatoes, slice, salt and let stand over night.

7 onions sliced
1 teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon mustard
paprika
3 cups brown sugar
2 cups vinegar

Cook slowly about one hour.

—*Mrs. W. O. Copps.*

French Tomato Pickle

1 peck tomatoes
6 onions sliced

Sprinkle with 1 cup of salt and let stand over night. Drain well and scald with weak vinegar 10 or 15 minutes. Drain again and add 2 quarts strong vinegar, 1 pound sugar, 2 tablespoons curry powder, 2 tablespoons turmeric, 2 teaspoons mustard, 1 teaspoon cayenne, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 whole peppers (cut fine). Add to all four heads celery cut in inch pieces. Let simmer one hour.

—*Mrs. J. C. McMillan.*

Chutney

6 pounds ripe tomatoes
4 pounds stoned, chopped raisins
4 pounds white sugar
3 tablespoons salt
¼ oz. cayenne pepper
2 oz. garlic
3 ounces ground ginger
2 quarts malt vinegar

Cook tomatoes with half the vinegar until soft. Mix sugar, chopped garlic, salt and pepper. Boil all 1 hour. Let stand 2 days before bottling. Makes 8 pints.

India Chutney

25 (green) mangoes
3 pounds sugar
7 pounds raisins
½ pound green ginger
2 oz. garlic
2 oz. chili
½ cup salt
1½ pint vinegar

Peel and slice mangoes. Grind garlic, ginger, chili, add salt dissolved in vinegar. Put all together and boil thirty minutes.

—*Mrs. M. P. Moody.*

Mint Chutney Sauce

½ pound ripe tomatoes
1 pound tart apples
2 cups sugar
3 large green peppers
12 small onions
½ cup chopped mint leaves
1⅓ cup seeded raisins
3 cups vinegar
2 teaspoons dry mustard
2 teaspoons salt

Chop tomatoes and add salt. Add chopped apples, onions, raisins and peppers and mint. Scald and cool the vinegar. Add sugar and mustard. Put in jars. Let stand 10 days before using.

—*Margaret Shaffer.*

Chutney Sauce

(Delicious)

12 ripe tomatoes
12 large apples
1 pound raisins
4 onions
1 pound brown sugar
3 green peppers
3 red peppers
½ teaspoon red pepper
2 teaspoons ginger
½ cup salt or a little less
1 quart cider vinegar

Grind or chop everything and boil all together one hour. Seal in jars.

—*Mrs. Appleton.*

India Chutney

12 large green peppers
12 medium sized onions
12 large green tomatoes
1 large head celery
1 teaspoon red pepper or small red peppers to taste (chopped very fine)
1 heaping teaspoon each cinnamon, allspice and cloves
½ pound raisins
3 tablespoons celery salt
1 pound currants
2 tablespoons salt
2 pounds brown sugar
1½ cups molasses
2 quarts vinegar
½ pound chopped citron

Boil until thick.

—Mrs. John L. Locke.

Delicious Sweet Chutney

1 pound apples
½ pound onions
1 ounce salt
¼ ounce garlic
½ pound bananas
½ pound raisins
¼ pound lemon peel
1 pint vinegar
½ pound brown sugar
¼ pound pressed ginger
1 cup plum or gooseberry jam
cayenne pepper to taste

Boil all together two hours and bottle.

—Mrs. R. K. Wylie.

Relish

1 small head cabbage
1 bunch celery
1 quart cucumbers
1 quart onions
1 quart green tomatoes
3 red peppers
chop and let stand over night in ⅔ cup salt
5 tablespoons mustard
1 tablespoon turmeric (scant)
¾ cup flour
1 tablespoon celery seed
3 cups white sugar
2 scant quarts vinegar

Heat vinegar. Mix dry ingredients and add to boiling vinegar. Then add the vegetables drained from the salt and boil 5 minutes. This makes seven pints.

—Mrs. S. H. Kelleran.

Tomato Relish

2 gallons ripe tomatoes, scalded, cut fine and drained all night.
4 or 5 small, red peppers chopped
6 onions, medium size, chopped
2 cups celery, chopped
2 oz. white mustard seed
1 oz. ground cinnamon
⅓ cup salt
1 quart vinegar
2 pounds brown sugar

Mix and do not scald.

Beet Relish

3 cups beets, cooked and chopped fine
2 cups sugar
1 cup vinegar
1 cup horseradish
1 teaspoon black pepper
salt to taste

Heat all together, bottle and seal.

—Mrs. E. S. Goodwin.

Celery Relish

18 large ripe tomatoes
5 bunches celery
2 red peppers
2¼ cups sugar
1½ cups vinegar
2 tablespoons salt
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon mustard
1 teaspoon celery seed

Wash and cut the vegetables fine, (don't grind,) put into kettle and add the vinegar, sugar, and spices and seeds. Let simmer for 1½ hours.

—Mrs. L. J. Bissell.

Cranberry Relish

1 pound (4 cups) cranberries
1 cup celery (generous)
3 medium size onions
3 green peppers

Add:
1½ cups vinegar
1 cup sugar
1½ tablespoons salt

All of these should be put through a coarse food chopper. Let all come to a boil for two minutes and bottle.

—Mrs. Franz Richter.

India Relish

5 pounds green tomatoes
1 dozen large sour pickles
6 large onions
6 sweet green peppers

Chop all fine, let drain several hours and then add:

½ teaspoon black pepper
3 tablespoons mixed mustard seed
¾ pound brown sugar
½ cup salt
2 tablespoons celery seed

Over this pour 1 quart boiling vinegar and seal.

—Mrs. Sophie Johns.

Corn Salad Relish

1 dozen ears of corn, boil 10 minutes and cut off cob.

1 head cabbage
2 red peppers
2 quarts vinegar
1 small box mustard
4 green peppers
1 bunch fine chopped celery to which add:
1 cup brown sugar
1 tablespoon turmeric

Salt to taste. Stir all together and boil 20 minutes.

—Mrs. Adelaide F. Spaulding.

Corn Relish

5 cans corn
½ amount of cabbage
3 cups sugar
8 red peppers
3 tablespoons salt
2 tablespoons mixed spices
1 quart vinegar
2 bunches celery
4 medium onions

Put cabbage, celery and onions through grinder. Mix all together and cook 30 minutes or more until tender.

—Mrs. Charles Wendler.

Pepper Relish

12 red peppers
12 green peppers
12 large onions

Save seeds from ½ of peppers and chop fine.

Cover peppers with boiling water, let stand 5 minutes and drain. Chop onions, add to peppers cover with 3 pints vinegar, 2 cups granulated sugar, 4 level tablespoons salt. Let come to boil.

—Mrs. Daniel L. Pratt.

Red and Green Pepper Relish

1 dozen red peppers
1 dozen green peppers
3 large onions
1 pint vinegar
3 tablespoons salt

Grind peppers in food chopper then cover with boiling water and let stand for 10 minutes. Drain and add chopped onion, vinegar, salt and cook 15 minutes. Seal while hot.

—Mrs. Sidney E. Goodwin.

Cucumber and Onion Relish

12 large cucumbers
6 small onions

Peel cucumbers and slice thin, add 1 cup salt, let stand 2 hours, drain and add:

2 tablespoons mustard seed
1 cup sugar
1 tablespoon celery seed
1 quart vinegar

Bring to boil, jar and seal.

—*Mrs. W. A. Holt.*

Cucumber Relish

(Uncooked)

3 dozen large cucumbers
1 dozen large onions
¾ pint salt
¼ cup black pepper
½ cup mustard seed
½ cup celery
¼ cup celery seed

Chop cucumbers and onion fine. Sprinkle with salt. Let drain in bag over night. Next morning add other ingredients and cover with cold vinegar.

—*Mrs. John Goodwin.*

Cucumber Pickles

Slice thin 2 dozen small cucumbers and 1 dozen small onions. Sprinkle with salt and let stand two hours. Boil 1 pint vinegar and 2 cups sugar, 1 teaspoon celery seed, 1 teaspoon mustard seed, 1 teaspoon cassia buds or stick cinnamon, 1 large tablespoon turmeric. Mix all together and boil.

—*Mrs. H. S. Whiston.*

Cucumber Pickles

Wash medium sized cucumbers, pack in 2 quart fruit jar and add:

2 tablespoons salt
2 tablespoons or more sugar
1 tablespoon mustard

Fill jar with vinegar and seal. Can be used in 2 weeks.

—*Mrs. A. J. Hillman.*

Cucumber Pickles

Split the cucumbers and soak over night in cold water. Arrange in jars with pickling or sliced onions, and pieces of celery. Add a heaping teaspoon white mustard seed last. To each quart of vinegar add ½ cup of salt and one cup sugar and pour over while hot. Dilute vinegar with about ⅕ water, white vinegar preferred. Will keep better if sealed.

—*Mrs. P. T. Padgett.*

Lazy Housewife Pickles

Cucumbers	1 cup ground mustard
1 gallon vinegar	1 large cup granulated sugar
1 cup salt	

Mix salt, mustard and sugar to a paste with vinegar and stir in the rest of the vinegar. Soak the pickles in salt water over night and wash off the brine in the morning, then put the pickles in a stone jar and pour the vinegar over them. Cover and set in a cool place. As the pickles are used more cucumbers can be added. Enough for 100 or more.

Thousand Island Pickles

No I

1 quart onions (peeled and sliced)
3 quarts small cucumbers (sliced)

Sprinkle with salt and let stand over night.

No. II Dressing

2 cups sugar	1 teaspoon turmeric
1 pint vinegar	about 1/4 cup flour
1 teaspoon celery seed	

Cook No. II and add No. I and beat through well, pack in jars.

—*Mrs. Sidney E. Goodwin.*

Easy Cucumber Pickles

Sift together 1 cup common salt
1 cup white sugar
1/8 cup mustard

Add slowly, stirring constantly, one quart vinegar. When smooth add 3 quarts of vinegar. Pour over pickles in jars (use cucumbers averaging 3 inches long). Let cucumbers stand in cold water the night before making pickles.

—*Mrs. Fred Powell.*

Quick Pickles

Pack fresh cucumbers in glass jars and pour over them the following mixture:

2 quarts vinegar	1 cup salt
1 cup sugar	1 cup dry mustard.

Seal.

—*Mrs. R. M. Dyer.*

Ring Cucumber Pickles

Take 100 medium sized cucumbers, slice thin with skins on, sprinkle with 1 pint salt and let stand over night. In the morning rinse well and drain dry. Then lay carefully in a jar and add ¼ pound white mustard seed, 2 tablespoons celery seed and 1 quart (less will do) olive oil. Use silver spoon or fork.

—*Mrs. A. R. Truax.*

Cucumber Pickles

To each quart jar of washed and packed cucumbers add the following: 2 heaping tablespoons sugar, 2 heaping tablespoons salt, 2 dessertspoons mustard, 4 or 5 small chili peppers and fill the jar with vinegar. Seal for 6 weeks before opening.

—*Mrs. Van Horn.*

Good Pickles

4 quarts vinegar
1 cup of sugar
1 cup of salt
1 cup of dry mustard

Pack fresh cucumbers in jars. Add sauce after being mixed well and cover.

Dill Pickles

Soak pickles over night in cold water. In the morning pack in jars. To each quart add:

a few pieces of bay leaf
a few pieces of chili pepper
a few pieces of dill
a few pieces of horseradish

To six quarts of water add:

one pound of cream rock salt
1 small teaspoon alum

Bring to a good boil. Take off stove and add one quart of vinegar. Pour over pickles and seal.

Dill Pickles

300 cucumbers (dill size), 3 bunches of celery cut up, 3 cloves garlic cut up in each jar. Use a heaping teaspoon to each ½ gallon jar of a mixture of the following spices: Whole spices, bay leaves, hot peppers. Use a scant cup of salt to each gallon cold water. Fill jars with cucumbers. Put in some celery, spices and garlic and a little dill. Fill jars up with the salt water and seal tight. Keep in warm place for few days until they ferment, then put in cool place.

—*Mrs. Wm. C. Gress.*

Cucumber Pickle

1 cup salt
1 cup ground mustard
1 cup mustard seed
1 tablespoon powdered alum
1 tablespoon pickle spice
1 gallon vinegar

Mix ingredients well, put in cucumbers and let stand 2 weeks.

—*Mrs. Herman C. Joy.*

Uncooked Pickles

1 cup mustard
1 cup mixed spices
2 cups sugar
1 cup horseradish (fresh grated)
300 small cucumbers (not bruised)

Use as many onions as liked; and if desired, 1 or 2 cauliflowers broken in pieces.

Put in a deep crock. Pour over a gallon or more vinegar; cover closely. Ready in two weeks.

—*Mrs. Victor Elfendahl.*

Ripe Cucumber Pickles

4 or 5 ripe cucumbers (yellow)

Pare and quarter lengthwise. Remove soft pulp, then dice and let stand in salt water 1 hour. Drain but do not rinse. To each quart of diced cucumbers add 1 quart vinegar, 3 green peppers and 3 red peppers chopped. Cook till clear then add 1 tablespoon black pepper, 1 tablespoon mustard seed, 1 cup of brown sugar (for each quart). Boil till tender then add 1 tablespoon mustard and six onions (minced) and cook 10 minutes.

—*Mrs. Sidney E. Goodwin.*

Delicious Pickle

1 dozen large cucumbers
1 dozen large onions, chopped and salted over night
1 quart vinegar
1 cup sugar
½ cup flour,
⅛ pound mustard
1 tablespoon turmeric

Heat ¾ of the vinegar and mix all other ingredients carefully with the rest of vinegar. Add slowly to the hot vinegar and cook a few minutes. Pour over the drained cucumbers and onions. Will keep unsealed

—*Mrs. Geo. A. Smith.*

Cucumber Pickles

100 medium sized cucumbers. Soak over night in cold water. Cut in strips and pack in sterilized jars using thick slice of large onion in bottom of jar and large stalk celery in center of jar. 1 tablespoon white mustard seed to each quart jar. To each quart cider vinegar add 1 cup granulated sugar, ½ cup salt, pinch of alum. Heat vinegar mixture, pour over cucumbers and seal the jars.

—Mrs. Daniel L. Pratt.

Cucumber Pickles

Thoroughly wash small cucumbers and pack in glass jars. To every pint of vinegar add 1 tablespoon English mustard, 1 tablespoon sugar, 2 tablespoon salt. Boil vinegar and seasoning together, pour over pickles while hot and seal. Allow ½ pint vinegar for every pint jar of pickles. If sweet pickles are desired, allow a generous cupful of sugar to every pint of vinegar. This simple rule makes most excellent pickles which remain hard and firm.

—J. M. C.

Mustard Pickles

1 pound green tomatoes, cut up
2 pounds small cucumbers, cut up
2 good sized cucumbers, peeled, quartered and diced
1½ pounds small white onions
1 large cauliflower, broken up
3 large sweet red peppers (seeds removed) cut up

Make brine of 4 quarts water and 1 pint cooking salt and cover vegetables over night. Drain in morning and scald in ½ pint of vinegar and ½ pint water and drain again.

Dressing

1 cup flour
6 tablespoons mustard
2 teaspoons turmeric
3 cups sugar

Mix to paste in cold water, add 1 quart vinegar, let boil, then add vegetables and mix thoroughly.

—Mrs. William G. Clark.

Mustard Pickle—Sweet

1st Part

1 qt. pickling onions (whole)
1 qt. pickling onions (chopped)
1 large cucumber (sliced)
1 qt. small gherkins (approximately 100)
3 red peppers (chopped)
1 large cauliflower (chopped)
1 head celery (chopped)

Take ½ cup salt to 3 quarts boiling water, add to above and let remain over night. Drain.

2nd Part

½ gallon cider vinegar
3 cups brown sugar (or more)
¼ ounce mustard seed
¼ ounce celery seed

Do not boil this mixture.

3rd Part

2/3 cup flour
⅛ pound mustard
½ ounce turmeric

Dissolve this in enough of the cold vinegar saved out from Part 2, and then add to Part 2. Stir well, put in pickle and bring to boil until the flour thickens. Let cool and bottle.

—Mrs. Carl W. Lucks.

Mustard Pickles

25 medium-sized cucumbers
1 medium-sized cauliflower
2 lbs. pickling onions
4 green peppers
1 qt. green tomatoes

Cut cucumbers, cauliflower and green peppers in small pieces. Add onions and cover with water to which 1 cup salt has been added. Let stand 24 hours. Add cut-up tomatoes and scald in brine but do not boil. Drain, mix with following sauce and seal. Will make 8 pints.

Sauce for Pickles

1 cup flour
2 cups brown sugar
1 cup white sugar
1 cup cold water
6 tablespoons mustard
1 tablespoon turmeric
1½ pints hot vinegar

Mix dry ingredients with cold water, add hot vinegar and boil until thick.

—Mrs. M. A. Tutthill.

Green Tomato Conserve

6 lbs. green tomatoes sliced
½ lb. pressed ginger
2 lbs. apples sliced
3 lemons sliced
4½ lbs. sugar

Boil all together three-quarters of an hour and bottle.

—Mrs. R. K. Wylie.

Green Tomato Piccalilli

Wash and cut in pieces 1 peck of green tomatoes. Sprinkle with 1 cup salt and let stand over night. Next morning drain. Boil 15 minutes in weak vinegar, using 2 quarts of boiling water to 1 quart of vinegar. Drain again and make syrup using 1 quart vinegar, 3 pints of sugar, 2 ounces whole cinnamon, 1 ounce cloves, and add to mixture and simmer gently. While cooking chop 6 onions, 3 red peppers, 3 green peppers, add to the tomato mixture. Cook slowly until the liquor is reduced and vegetables tender. Store and seal in sterilized jars.

—*Miss Zatha Fitzgerald.*

Chow Chow

12 large green tomatoes
2 large cucumbers sliced
15 small cucumbers cut in two
1 pint small onions or 2 large dried ones
1 medium size head of cabbage
2 large ripe red peppers
3 green peppers
2 teaspoons white mustard seed
1 teaspoon celery seed
1 teaspoon ground mustard
3 cups vinegar diluted if very strong
1½ cups sugar
2 sticks whole cinnamon
2 teaspoons whole cloves

Cover tomatoes and cucumbers in separate dishes with liquid made of ½ cup salt, 1 teaspoon alum and water enough to cover. Let stand over night. Drain in the morning and mix with other vegetables. Let vinegar, spices and sugar come to a boil, add vegetables and boil all together about three minutes. Put in economy jars. Delicious.

—*Olga Dieckhoff.*

English Chow Chow

1 qt. chopped cabbage
1 qt. chopped green tomatoes
1 qt. chopped small onions
1 qt. chopped small cucumbers
6 green and 6 red peppers

Put this mixture in weak salt water and scald until tender. Drain and add to hot paste and seal.

Paste

1 cup sugar
1 cup flour
1 tablespoon turmeric
1 tablespoon celery seed
6 tablespoons ground mustard
2 qts. pure cider vinegar

—*Mrs. A. Herider.*

Sweet Pickle

6 ripe tomatoes, peeled and cut up
6 peaches, peeled and cut up
6 pears, peeled and cut up
6 onions, peeled and cut up
5 cups white sugar
2 tablespoons salt
½ oz. pickling spice (whole and tied up in a bag)
3 green peppers cut up
1 quart vinegar

Boil 1½ hours.

—*Mrs. J. C. McMillan.*

Watermelon Pickles

Pare and cut into any shape. Take weak alum water and pour over hot. Let stand 24 hours. Soak till well cleaned. and boil in clear water till tender.

Make a syrup of equal measures sugar and vinegar, some stick cinnamon, and a small piece of race ginger. Boil rinds in this till clear. Put in jar, pour syrup over, and seal.

—*Mrs. E. S. Goodwin.*

Peach Pickles

7 pounds fruit
3½ pounds sugar
1 pint vinegar
1 teaspoon whole cloves
stick cinnamon

Peal peaches, stick about 5 cloves in each. Steam till straw will pierce. Make syrup of sugar, vinegar and spices. Put steamed fruit in jars, pour syrup over, and seal.

—*Mrs. E. S. Goodwin.*

Spiced Currants

5 pints ripe currants after stripping from stem
3 pints sugar
1 pint vinegar
1 tablespoon each, cloves, cinnamon, allspice
½ teaspoon salt

Boil together till thick.

—*Mrs. E. S. Goodwin.*

India Pickles

1 gallon vinegar
¼ pound ginger
2 ozs. turmeric
2 tablespoons salt
½ pint mustard seed
½ oz. cayenne pepper

One gallon mixed vegetables consisting of small onions, cauliflower, string beans, small cucumbers, small green tomatoes, green peppers. celery, radishes and cooked carrots.

Cut vegetables in small pieces. Put in layers, sprinkling plenty of salt between layers (about 1 cup). This hardens as well as seasons the vegetables. Let stand over night, then take vegetables out of salt and wipe dry. Next put them in a gallon cold boiled vinegar and again let them stand over night. The following day boil together vinegar, cayenne pepper, mustard seed, ginger and salt. Allow the mixture to cool, then add 2 ounces mustard, flour and turmeric made smooth in cold vinegar.

This makes about 2 gallons of pickles. Frequently a surplus amount of the mixture remains in the jar and, if desired, additional vegetables prepared in the original manner, may be placed in this liquid.

—*Mrs. Adelaide F. Spaulding.*

India Relish

8 quarts green tomatoes (sliced), 1¼ cups salt; let stand over night, drain and add 1 medium sized head of cabbage chopped fine. Boil in 3 quarts of vinegar for ½ hour, then add 6 large onions, 3 red peppers and 2 green peppers, all chopped rather fine; 8 cups of sugar, 2 tablespoons of celery seed and 2 tablespoons of mustard seed. Put the following into a muslin bag: 2 tablespoons coriander seed, 1 tablespoon of stick cinnamon, 1 tablespoon cloves. Boil together until the onions are tender and seal while hot.

—*Mrs. John H. Featherstone.*

Rhubarb and Onion Relish

1 quart rhubarb, cut fine
1 quart onions, cut fine
4 cups brown sugar
1 pint vinegar
½ teaspoon cayenne
1 tablespoon of salt
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon allspice

Boil together until rhubarb and onion are tender, then bottle. This is a very delicious and unusual relish.

—*Ellen J. Guichard.*

Mustard Relish

1 pint carrots
1 pint onions
1 pint green tomatoes
3 green peppers
3 red peppers

Put through food chopper. Soak overnight in salt water. Drain. Make dressing as follows:

1 quart vinegar
¾ cups flour
2 cups sugar
2 tablespoons ground mustard
1 tablespoon turmeric

Boil all together one-half hour, and seal. Makes 6 or 7 pints.

—*Mrs. G. E. McCall.*

Cherry Olives

Fill pint jars with firm, washed Royal Anne cherries, leaving stems on. Add 1 teaspoon salt, ½ cup white wine vinegar and fill jar up with cold water. Seal.

—*Mrs. Lloyd Tindall.*

Tomato Catsup

6 tins tomatoes
1 pint vinegar
2 tablespoons salt
1 ounce white pepper
¼ ounce cayenne
2 ounces whole allspice
1 ounce mustard seed
2 ounces garlic
3 onions
½ pound brown sugar

Boil until thick, then strain and bottle.

—*Mrs. John E. Denney.*

Cucumber Pickles

1 gallon vinegar
1 medium-sized box ground mustard
200 cucumbers
1 cup salt

Mix vinegar, salt and mustard together. Wash the cucumbers and put in the liquid; place in stone crock. They are good in a short time. —*Mrs. W. W. Austin.*

Spanish Pickle

Vegetables cut in small pieces
2 qts. cauliflower
2 qts. celery
2 qts. green cucumbers (or small pickles, split)
2 qts. carrots
1 qt. small white onions
1 doz. sweet peppers (red and yellow)
2 qts. large ripe cucumbers, peeled
2 qts. partly ripe muskmelon
2 qts. green tomatoes
1 qt. lima beans

Put all in salt water over night, except celery, muskmelon, carrots and beans. In the morning cook carrots and beans until partly tender. Drain all from salt water and mix in large vessel.

Dressing for Spanish Pickle

6 qts. good cider vinegar
1 tablespoon whole cloves
3 tablespoons turmeric
2 cups of flour (or more to make as thick as desired)
2 tablespoons white mustard seed
14 cups granulated sugar
3 tablespoons ground mustard

Let vinegar and spices come to boiling point, add chopped vegetables, cook twenty minutes, or until tender as desired; then add turmeric, mustard and flour mixed to a paste with cold vinegar. Cook for five minutes and seal. Will make three gallons.
—*Clara A. Piper.*

Spanish Sauce

1 dozen green peppers
1 dozen sweet red peppers
1 dozen large onions
5 cups white sugar
2 quarts cider vinegar
1 ounce white mustard seed
1 dessert spoon of salt

Chop vegetables fine. Cover with boiling water and let stand 15 minutes. Squeeze as dry as possible. Add rest of ingredients cooked until tender, and bottle. —*Mrs. W. W. Reed.*

Crab Apple Spiced Pickle

4½ pounds sugar
7 pounds crab apples

Add water to cover lower layer of apples. Bring slowly to a boil and cook until clear and tender but not broken.

Have ready boiling 1 pint sour cider vinegar spiced with cinnamon bark, whole cloves and broken bits of mace. Boil vinegar 10 minutes and add to the boiling fruit. Remove apples to platters and boil the syrup until thick. Place fruit in jars and pour over syrup and seal. —*Mrs. O. A. Kjos.*

Dietetic Recipes

Mutton Broth

Strong Broth	*Weak Broth*
2 pounds neck of mutton	2 pounds neck of mutton
1 cup cold water	2 quarts cold water
½ teaspoon salt	1 teaspoon salt
speck pepper	speck pepper

Wipe meat, remove skin and fat and cut into small pieces. Put in a kettle with bones, add cold water and let it stand one-half hour to extract the juices. Heat gradually to boiling point, season with salt and pepper and simmer two hours, or until meat is tender. Do not allow to boil. Remove fat and strain through a coarse sieve. Serve hot. In reheating use double boiler. Three tablespoons of rice or barley may be added if desired. Soak barley over night, add to broth and cook until the grains are tender. If broth is made the day before it is used it can be cooled thoroughly and the fat be removed easily.

Nutritious Beef Broth

3 lbs. solid meat from the shoulder or shin
3 lbs. bone from same
4 quarts cold water
2 teaspoons salt

Take off the dried skin and any soft or bloody portions. Cut the meat into small pieces and put it with the cracked bone into an earthen jar. Cover with cold water. Set in slow oven, and cook from eight to twelve hours. Strain through a colander. Add salt to taste; cool quickly. When cold remove the fat. Serve cold as a jelly, or heat to about 170° Fahrenheit, but do not heat above 180° Fahrenheit, as boiling injures its value.
NOTE—Reheat in double boiler; not direct heat, as it coagulates albumin. Can make one-third of recipe if desired.

Chicken Broth

Thoroughly clean a two-pound fowl; remove skin and fat; separate at the points and wipe with a wet cloth. Cover with 2 quarts of cold water. Heat very slowly and simmer three hours, or until meat is tender. When the meat has been cooking two hours add two ounces rice (and, if desired, a small onion). At the end of three hours remove the meat, season and serve.

Unless it can stand over night to cool, skim off the fat when it first comes to a boil, and again after putting in the rice. Veal broth may be made in the same way.

NOTE—Reheat in a double boiler. The rice may be omitted if desired.

Clam Broth

½ cup clam broth	pepper
1 cup water or milk	¼ teaspoon butter

Blend the clam broth and water (or milk), and heat to the boiling point. Season with salt to taste, and if allowed, a little pepper and the butter. Serve hot in dainty cups.

Clam Broth

Take five clams, wash and scrub well and put in saucepan with cold water to cover. Cook until shells open, remove from pan and take out clams. Chop and put them back into broth. Cook fifteen minutes. Strain through muslin; serve hot. If too strong flavor, add hot water.

NOTE—If made in large quantity, use two or three clams to one cup water.

This broth may be frozen to the consistency of a frappe.

Cream of Tomato Soup for Diabetics

½ can tomatoes	¼ cup cream
2 teaspoons salt	¼ cup water
1 onion	¼ teaspoon soda
celery	

Heat cream and water in double boiler, add soda to tomatoes when strained, then add to milk and water.

Egg-Nog

1 egg	2/3 cup milk
speck salt	1½ tablespoons wine or
1 tablespoon sugar	1 tablespoon brandy (or less)

Beat the egg, add the sugar and salt; blend thoroughly, add the milk and liquor. Serve immediately.

NOTE—Have eggs and milk chilled before blending. A grating of nutmeg may be substituted for the stimulant.

Egg Lemonade

1 egg	2 tablespoons lemon juice
2 tablespoons sugar	1 cup cold water

Beat the egg thoroughly, add the sugar and lemon juice; pour in gradually the water, stirring until smooth and well mixed. Strain and serve.

Orange Albumin

White of 1 egg
juice of 1 orange
sugar

To the unbeaten white add the orange juice, sweeten to taste and blend thoroughly. Strain and set on ice to cool. Serve cold.

Egg Malted Milk

1 tablespoon malted milk
1 tablespoon crushed fruit
1 egg
1 tablespoon crushed ice
¾ cup ice water

Mix the malted milk powder, crushed fruit and egg and beat five minutes. Add the crushed ice. Strain and add ice water or cold carbonated water, and a grating of nutmeg to flavor.

Malted Milk

Mix one tablespoon malted milk powder with a little tepid water to make a smooth paste; add three-fourths cup water, hot or cold, stirring briskly and serve.

NOTE—May be prepared with hot milk instead of water and a little cream added if desired.

Plain Junket

1 cup milk
2 tablespoons sugar
½ teaspoon brandy or wine
¼ junket tablet
1 teaspoon cold water

Heat the milk until lukewarm, add sugar and flavoring; when sugar is dissolved add the tablet dissolved in the cold water. Pour mixture immediately into sherbet cups or champagne glasses, partly full. Stand in warm room undisturbed until firm like jelly, then put on ice to cool. Serve with whipped cream heaped on top, with one-half teaspoon bright jelly for garnish.

NOTE—For variety, whole strawberries or raspberries may be served with junket, or chopped English walnuts with the whipped cream. For garnish, candied cherries may be used.

If desired, the brandy and sugar may be omitted in making junket and served plain, with sugar and a grating of nutmeg.

Soft Custard

Yolk 1 egg
1 tablespoon sugar
little salt
½ cup milk

Scald milk in double boiler. Beat yolk, add salt and sugar and pour on gradually the scalded milk. Pour back into double boiler and stir constantly until it looks creamy or it coats the spoon and the foam has disappeared; then remove immediately from hot water. Cool and add flavoring desired; vanilla, orange or lemon extract.

NOTE—If custard curdles, place saucepan over cold water and beat until smooth.

This custard is usually used for pudding sauces.

Custard

1 egg yolk
2 ounces top cream
2 ounces water
¼ grain saccharine
vanilla

Mix and bake as ordinary custard.

Diabetic Custard

1 egg
¾ cup cream
¼ cup water
¼ grain saccharine
3 or 4 drops vanilla

Beat egg slightly. Add cream. Add water with saccharine dissolved in it. Mix. Pour into custard cups. Bake in slow oven in pan of water. When a silver knife inserted into the custard comes out clean, the custard is done.

Boiled Custard

2 cups scalded milk
2 egg yolks
¼ cup sugar
⅛ teaspoon salt

Beat eggs slightly, add sugar and salt. Stir constantly while gradually adding hot milk. Cook in double boiler until mixture thickens. Chill and flavor.

Butterscotch Pudding

1½ cups brown sugar
3 cups water
3 teaspoons cornstarch
lemon juice
large piece butter

Add sugar to boiling water; dissolve cornstarch in cold water and add to mixture.

Arrowroot Pudding

3 teaspoons arrowroot
1 teaspoon cane sugar
4 ounces milk
4 ounces water

Mix and boil 15 minutes.

Orange Gelatine

½ box shredded gelatine or 2 tablespoons granulated gelatine
½ cup cold water
2 cups boiling water
1 cup sugar
1 cup orange juice
juice 1 lemon

Soak the gelatine in the cold water one-half hour; add the boiling water and dissolve. Add sugar and fruit juice, strain through a cloth and strainer into cold, wet molds and set away to harden. Serve plain or with whipped cream.

Lemon Gelatine

1 teaspoon granulated gelatine
1 tablespoon cold water
¼ cup boiling water
2 tablespoons lemon juice
2 tablespoons sugar

Soften gelatine in the cold water; add the boiling water, sugar and fruit juice. When the sugar is dissolved, pour into cold, wet molds and put on ice to harden.

Diabetic Fruit Gelatine

¼ cup orange juice
¼ cup lemon juice
¼ cup grapefruit juice
1 cup water
1 cup water
2 level teaspoons gelatine
1 grain saccharine

Soak gelatine in ¼ cup cold water. Dissolve saccharine in rest of water. Add fruit juices, and heat to boiling point. Add the boiling mixture to the gelatine to dissolve it. Mix thoroughly. Pour into custard cups. Set in cool place. Chill thoroughly before serving.

Chocolate Gelatine for Diabetics

20 grams gelatine
1½ tablespoons cocoa
¼ grain saccharine
½ cup cold water
1 pint or 2 cups boiling water

Make as fruit gelatine.

Lemon Bavarian for Diabetics

4 teaspoons lemon juice and 2 teaspoons water
2½ teaspoons gelatine
3 teaspoons cold water
3 teaspoons hot water
1½ grains saccharine
3 eggs
6 teaspoons cream
¾ teaspoons vanilla

Soak gelatine in cold water, dissolve in boiling water. Cook cream and egg yolks. Remove from fire, add lemon and gelatine and beat. Add whites of eggs beaten stiff.

Diabetic Ice

Juice 1 grapefruit
juice 1 orange
juice 1 lemon
1 beaten egg white
½ grain saccharine
4 ounces water

Add stiffly beaten egg white to fruit juice and water. Freeze. More saccharine may be added.

Cereal Gruels

4/5 cup oatmeal
1/3 cup farina
1/3 cup cornmeal
2 tablespoons barley
¼ cup arrowroot
per quart of water

Arrowroot Gruel

1 teaspoon arrowroot
1 teaspoon cold water
1 pint warm milk
salt to taste

Mix in cold water, add to hot milk, stir constantly until it thickens.

Farina Paste

27 ounces whole milk
36 ounces water
9 tablespoons dextrimaltose
18 tablespoons farina

Mix last two and add to boiling water and boil for 3 minutes. Add milk and cook for 3 hours.

Bran Muffins

3 cups bran
3 cups flour
½ cup sugar
1½ cups buttermilk
1½ teaspoons soda
½ cup molasses
½ cup syrup
4 eggs
½ cup melted butter
nuts and raisins

Mix flour, bran, sugar. Add buttermilk, soda, egg yolks, melted butter, syrup, and molasses. Mix well, add nuts, and raisins, and lastly add beaten egg whites.

Bran Muffins

3 eggs
1 cup buttermilk
2 cups bran
½ teaspoon soda
1 teaspoon butter
½ teaspoon salt
1/3 cup chopped English walnuts

Mix egg yolks, bran and butter and add the buttermilk, soda, salt and English walnuts. Add the stiffly beaten whites of eggs and bake in muffin pans in a moderate oven 30 to 35 minutes. This recipe makes 8 or 9 muffins.

Bran Muffins for Diabetics

2 cups bran
2 tablespoons oil
2 eggs
1 egg white
1 teaspoon salt
¼ tablet saccharine (1/3 grain)
¼ teaspoon cinnamon
water

Separate egg whites from yolks. Beat whites stiff. Add slightly beaten yolks, then cinnamon, salt, and saccharine dissolved in a little water. Add oil slowly, then washed bran and water. Place in greased muffin tins and bake 20 to 30 minutes in a moderate oven.

Helpful Hints

"For nothing lovelier can be found in a woman than to study household good."

Before heating milk in a sauce pan always rinse the pan with water. It prevents the milk from scorching and the pan is more easily cleaned afterward.

To measure a cupful, put in the ingredient lightly by spoonfuls, rounded slightly, and level with a case knife. Do not shake the cup or the material will be solidly packed. This is the cause of many heavy biscuits and cakes.

There are sixteen level tablespoonfuls of solid material in a standard cupful, and three level teaspoonfuls in one tablespoon.

Dry all pieces of bread in a warm oven, roll them, and sift the crumbs to have them a uniform size. Put them in a covered glass jar. They will keep indefinitely, and are very convenient to have on hand for preparing meats and croquettes for frying.

Add one tablespoon of cold water to an egg used for crumbing. This will break up the strings of albumen.

When mixing a liquid with a solid material add only a little of the liquid at a time and stir constantly to prevent lumping.

To destroy odor when cooking cauliflower, cabbage, etc., put a slice of stale bread in the kettle.

To take fish odors from pans, wash with strong soda water.

Mix a mustard plaster with the white of an egg to prevent blistering.

To keep silver bright rinse in hot water with household ammonia, in the proportion of one teaspoon to a quart.

To keep glass jars from breaking when pouring in boiling fruit, wrap a cold, wet cloth around the jar.

If a clove of garlic is kept in salad oil it will give the hint of garlic desirable in salad, and keep the oil from getting rancid.

Strew the store room shelves with a few whole cloves to drive away ants and moths.

Clean the outside of windows in cold weather with kerosene.

For new windows use alcohol; it cuts the putty and oil.

Put a few drops of ammonia on a moist cloth to clean windows. Vinegar is also good for the same purpose.

If too much salt in soup, a teaspoon of brown sugar will counteract it.

If too much pepper in soup, a teacup of milk will counteract it.

Water added to sour milk will give better results than sweet milk.

One part corn starch to two parts bread flour is equal to pastry flour. For cakes sift three or four times.

If too much salt, add a few slices of raw potato and cook 5 minutes. Remove potato which will have absorbed the salt.

Put cold water to which has been added a handful of soda in any badly scorched kettle. Place where it will heat up slowly. Let stand over night. This loosens scorch so it can be easily removed.

Toast that is put in a glass jar with the lid screwed on tightly will keep fresh for hours. This is a good thing to know when a sick person has to be fed during the night.

To clean piano keys, rub over with alcohol.

To remove glass stoppers, apply hot water to the neck of the bottle. This causes the glass to expand.

If the water in a can of ripe olives is drained off and the olives are put in a glass jar with one or more cloves of garlic, and the whole is covered with olive oil, the olives will be much richer and better. The oil can be used indefinitely.

A pinch of soda to any gravy takes up excess fat.

Scald milk first in making custard. It will never whey.

TO REMOVE STAINS

To remove stains from sinks and bathtubs, keep a bottle of solution of oxalic acid, and put a few drops on a cloth and rub over the stains and they will disappear.

To remove oil stains from carpet, cover with cornmeal immediately.

To remove various fruit stains from linens they should be washed in glycerine, left for half an hour and washed in warm soapy water.

Put one teaspoon of turpentine in the wash water. It whitens, removes stains and the clothes take less time to boil.

Machine oil may be removed by using turpentine with soap and cold water.

To remove mud stains from colored goods let dry thoroughly and remove as much as possible by brushing, then cover stain with salt and flour.

To remove mud stains from white goods dip the stain in kerosene before putting in the boiler.

Salt and vinegar will remove tea and coffee stains from china.

To remove coffee stains from table linen pour boiling water through at once.

To remove tea stains from linen pour boiling water through at once.

To remove chocolate stains from linen soak in kerosene and wash in cold water.

To remove wine stains from linen use dry salt on fresh stains, and warm milk on old ones.

To remove iron rust use lemon and salt, or a solution of oxalic acid.

To remove mildew, use lemon or salt or Javelle water.

To remove scorch, moisten and expose to sunlight.

To remove berry stains pour boiling water through.

To remove ink from a carpet put salt on it immediately.

Peroxide takes out iodine stains.

Table of Weights and Measures

3 teaspoons	1 tablespoon
2 tablespoons	1 ounce
16 tablespoons liquid	1 cup
12 tablespoons dry	1 cup
2 cups butter	1 pound
4 cups flour	1 pound
2 cups liquid	1 pint
1 cup flour	4 ounces
2 tablespoons butter	1 ounce
2 cups butter packed solidly	1 pound
2⅔ cups brown sugar	16 ounces—1 pound
2 cups granulated sugar	16 ounces—1 pound
12 pullet size eggs	18 ounces
12 medium size eggs	20-21 ounces
12 standard size eggs	23-24 ounces
2⅔ cups powdered sugar	16 ounces—1 pound
3½ cups confectioners' sugar	16 ounces—1 pound
1 square chocolate	1 ounce

A few grains is less than ⅛ teaspoon.

Table of Proportions

2 rounded teaspoons baking powder to 1 cup of flour when eggs are not used.
To egg mixtures allow 1½ teaspoons baking powder to 1 cup flour.
1 teaspoon soda to 1 pint sour milk.
1 teaspoon soda to 1 cup molasses.
1 teaspoon flavoring to 1 quart of custard.
1 teaspoon extract of beef to 1 quart of water.
1 teaspoon salt to 1 quart soup stock.
1 teaspoon mixed herbs to 1 quart of soup stock.
1 tablespoon of each chopped vegetables in 1 quart soup stock.

Time Tables for Cooking

BAKING	*Hours*	*Minutes*
Baked batter puddings		35 to 40
Baked beans	6 to 8	
Beef, sirloin or rib, rare, weight 5 lbs.	1	
Beef, sirloin or rib, rare, weight 10 lbs.	1	30
Beef, sirloin or rib, well done, weight 5 lbs.	1	20
Beef, sirloin or rib, well done, weight 10 lbs.	1	50
Beef, rump, rare, weight 10 lbs.	1	35
Beef, rump, well done, weight 10 lbs.	1	55
Beef (fillet)		20 to 30
Braised beef	3½ to 4½	
Biscuits or rolls (raised)		12 to 20
Biscuits (baking powder)		12 to 15
Bread (white loaf)		45 to 60
Bread (graham loaf)		35 to 45
Bread (sticks)		10 to 15
Bread puddings	1	
Cake (fruit)	1¼ to 2	
Cake (layer)		20 to 30
Cake (loaf)		40 to 60
Cake (pound)	1¼ to 1½	
Cake (sponge)		45 to 60
Cake (wedding)	3	
Cookies		6 to 10
Cheese straws		8 to 12
Chicken, weight 3 to 4 lbs.	1 to 1½	
Corn cake (thin)		15 to 20
Corn cake (thick)		30 to 45
Custard pudding		30 to 45
Custard pudding (baked in cups)		20 to 25
Duck (domestic)	1 to 1¼	
Duck (wild)		20 to 30
Fish (thick) weight 3 to 4 lbs.		45 to 60
Fish (small)		20 to 30
Gems		30
Gingerbread		20 to 30
Indian pudding	2 to 3	
Grouse		25 to 30
Lamb (chops)		15 to 20
Lamb (forequarter)	1 to 1½	
Lamb (leg)	1¼ to 1¾	
Muffins (baking powder)		15 to 20
Muffins (raised)		20 to 25
Mutton (saddle)	1¼ to 1½	
Partridge		45 to 50
Patties		20 to 25
Pies		30 to 50
Plum pudding	2 to 3	
Pigeons (potted)	2	
Pork spareribs		40 to 60
Pork roast (5 lbs.)	2½ to 3	
Rice pudding (poor man's)	2 to 3	
Scalloped dishes of cooked mixtures		20 to 25
Scalloped oysters		25 to 30
Tarts		15 to 20

	Hours	Minutes
Tapioca pudding or cooked rice pudding	1	
Turkey, weight 9 lbs.	2½ to 3	
Veal (leg)	3½ to 4	
Veal (loin)	2 to 3	
Vol-au-vent		50 to 60

BOILING

	Hours	Minutes
Asparagus		20 to 30
Beets, young		45
Beets, old	3 to 4	
Bluefish and bass (4 to 5 lbs.)		40 to 45
Brussels sprouts		20 to 25
Cabbage		35 to 60
Cauliflower		20 to 25
Chicken (weight 3 lbs.)	1 to 1½	
Cod and haddock(weight 3 to 5 lbs.)		25 to 30
Coffee		2 to 5
Corned beef or tongue	3 to 4	
Eggs, soft cooked		3
Eggs, hard cooked		10 to 25
Fowl, weight 4 to 5 lbs.	2 to 3	
Green corn		5 to 15
Halibut, thick piece, weight 2 to 3 lbs.		30
Ham, weight 12 to 14 lbs.	4 to 5	
Lima and other shell beans	1 to 1¼	
Lobster		25 to 30
Macaroni		20 to 30
Mutton, leg	2 to 3	
Onions		45 to 60
Oyster plant		45 to 60
Parsnips		30 to 45
Peas		20 to 60
Potatoes, white		20 to 30
Potatoes, sweet		15 to 25
Rice		20 to 25
Salmon, weight 2 to 3 lbs.		30 to 35
Small fish		6 to 12
Spinach		25 to 30
String beans	1 to 2½	
Tomatoes, stewed		15 to 20
Turkey, weight 9 lbs.	2 to 3	

BROILING

	Hours	Minutes
Chickens (spring)		20
Lamb or mutton chops		10 to 20
Liver and tripe		5 to 10
Quails or squabs		8 to 12
Shad, bluefish and whitefish		15 to 20
Slices of fish—halibut, salmon and swordfish		15 to 20
Small thin fish		5 to 8

FRYING

	Hours	Minutes
Breaded chops		10 to 15
Croquettes and fishballs		2
Fillets of fish		5 to 8
Fritters and Doughnuts		3 to 5
Smelts, trout and other small fish		3 to 5

NOTE: Length of time for cooking fish and meat depends more upon the extent of surface exposed, rather than the number of pounds.

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WHY Fisher's BLEND FLOUR?

By Isabelle Clark Swezy, a recognized authority on the Art of Cookery, under whose direction the recipes for the Fairies Cook Book were prepared and tested.

ALL experts in the art of cookery and of household management agree upon one point, namely, that in the end the best is always the cheapest. It is economy to pay a few cents more per yard for material for a gown, if we are sure that such material will give better satisfaction. If, then, by paying a few cents more per sack we can obtain a better and more satisfactory flour, it is economy to do so. For this reason I recommend "FISHER'S BLEND FLOUR," a perfect all-purpose flour, as good for cakes and pastry as for bread.

The cost of the amount of "FISHER'S BLEND FLOUR" used in making a loaf of bread is approximately ONE-FOURTH OF ONE CENT more than the cost of an ordinary flour and even this slight extra cost is more than absorbed because "FISHER'S BLEND" makes a larger loaf of better bread, hence, the slogan, "Costs more per sack, costs less per loaf," is justified.

"FISHER'S BLEND FLOUR" is a better flour than an all-Eastern hard wheat flour. An Eastern hard wheat flour scientifically manufactured is a good bread flour, but it will not make a loaf of bread with as good a flavor, with as good texture, nor with as good color as can be made with "FISHER'S BLEND FLOUR." A high grade, all-purpose flour—in other words, "FISHER'S BLEND FLOUR"—is what the flour-consuming public is demanding. There is only one mill in the Northwest which is thoroughly equipped to turn out such a flour, and that is the mill of the Fisher Flouring Mills Company.

"FISHER'S BLEND FLOUR" is a better flour than an all-Western wheat flour; it produces more and larger loaves of better bread with a better crust, a better flavor, a better color, and of better texture than any all-Western wheat flour. It is superior for all kinds of pastry and cakes.

If careful measurements be taken, the heat properly regulated and "FISHER'S BLEND FLOUR" be used, all the recipes in this book will give perfect results.

If you have never been through the plant of the FISHER FLOURING MILLS COMPANY it will probably be quite impossible to impress you fully with its remarkableness. An enormous establishment it is; two complete mills in one building, for the separate grinding of the Eastern hard wheat and the Western wheats which go into the making of the famous "FISHER'S BLEND FLOUR." The laboratory with its zinc covered tables and snowy white enameled walls and polished floor, would turn a housewife green with envy, and the cleanliness of the entire mill is a revelation.

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From **THE FAIRIES COOK BOOK**
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You may read in this cook-book how many eggs and lumps of butter and how much sugar it takes to concoct those very special dishes which tie double reef knots in the tie that binds . . . . you are told how long to stir cake-batter, how to make a two-bit chunk of hamburger taste like the pride of the Plaza chef and how to get an emergency bridge luncheon in ten minutes flat . . . .

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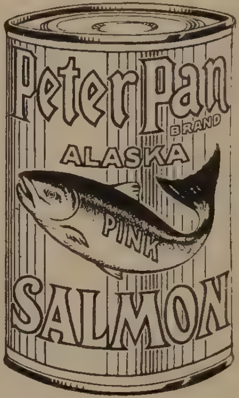
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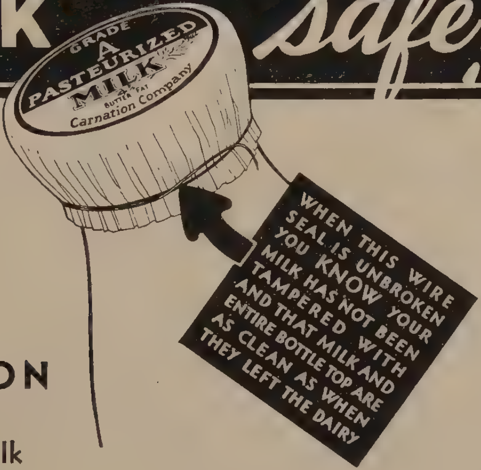

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